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Recipes

14

Delicious dishes to delight every guest!

101 TREATS INSIDE

Celebrate in style...

with this stunning Jamie Oliver cake

LET'S PARTY!

- * Budget bites from just 11p
- * Easy exotic cocktails
- * Adults-only boozy bakes

Victoria Threader's
NEW YEAR CUPCAKES

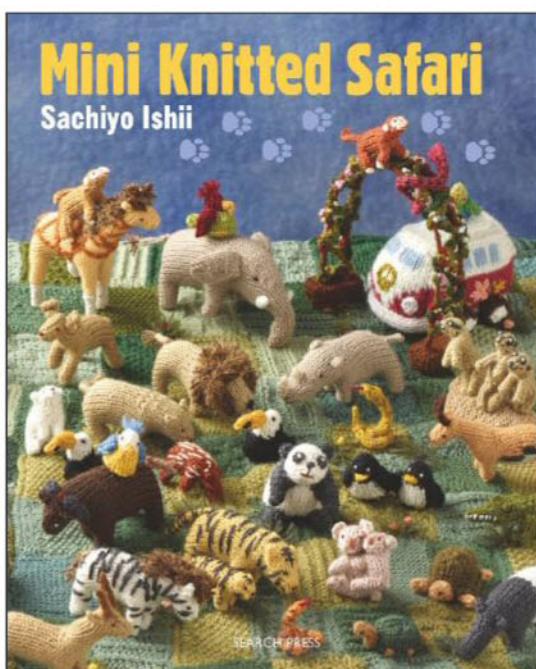


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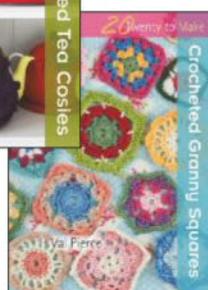
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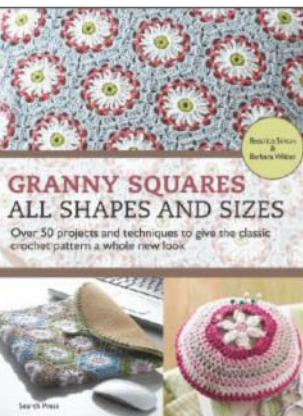
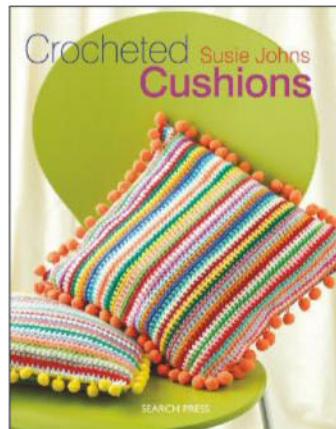
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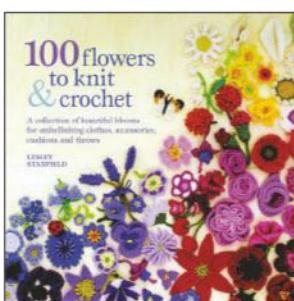
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Granny Squares All Shapes and Sizes by Barbara Wilder & Beatrice Simon, £10.99



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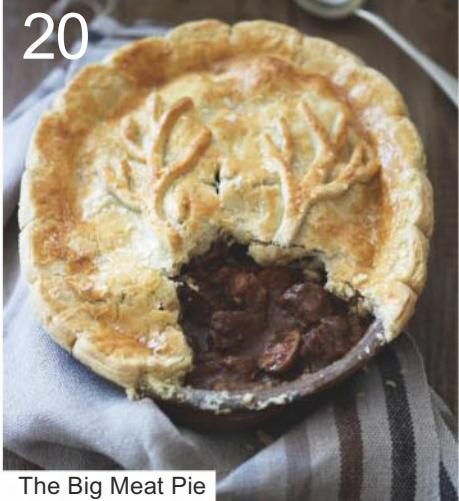
Welcome

It's party time and we've got lots of wonderful recipes to help you ring in 2015 in style. Get the party started with some classic cocktails (page 36), then head to page 56 for your ultimate buffet menu. Alternatively, for a more casual affair, try our Jamie Oliver recipes (page 16) – comfort food that's bound to impress. There are wow-factor celebration bakes (page 42), mini party cakes (page 64) and six roulade recipes (page 74) – and if you're not full from all of these delights, you can try Victoria Threader's prettiest cupcakes yet (page 40). Have a wonderful New Year!

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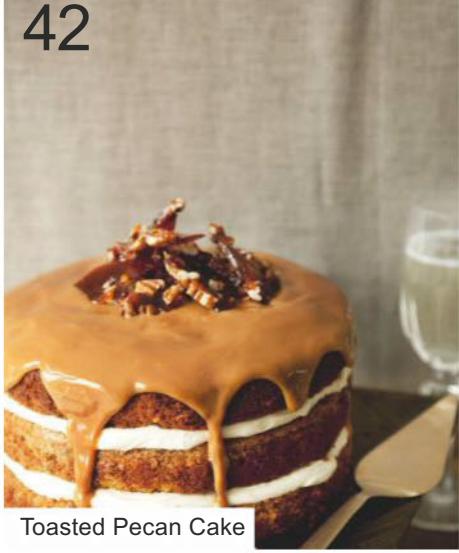
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Thanks to the goodtoknow Facebook fans featured in this month's issue

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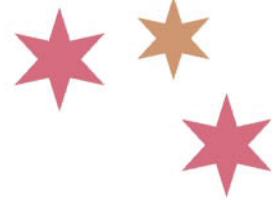
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Weight Metric

Metric	Imperial
25g	1oz
50g	2oz
75g	3oz
100g	4oz
150g	5½oz
200-225g	8oz
450g	1lb
500g	1lb 2oz
1kg	2lb 4oz

Volume Metric

Metric	Imperial
5ml	1tsp
15ml	1tbsp
50ml	2fl oz
75ml	2½fl oz
100ml	3½fl oz
125ml	4fl oz
150ml	¼pt
200ml	7fl oz
600ml	1pt
1 litre	1¾pt
1.2 litre	2pt

Ovens

°C	°F	Gas
140	275	1
150	300	2
160/170	325	3
180	350	4
190	375	5
200	400	6
220	425	7
230	450	8
240	475	9

Meet the team

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A word about our recipes

Cooking times and temperatures are as accurate as possible, but may vary – always use your own judgement when cooking. Use large eggs, unless otherwise stated. Pregnant women, the elderly, babies and toddlers, and people who are unwell, should avoid eating raw and partially cooked eggs. While every care is taken to ensure all the recipes work, we cannot take responsibility for their success.

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TWENTY MEALS



20 meals in *30 minutes*

Sometimes you need to feed a hungry family fast! Here are four weeks' worth of easy and delicious weekday meals that will be on the table in no time





Honey & Mustard Lamb Kebabs with Fennel Coleslaw

TAKES 30 MINS SERVES 4

Serve this healthy dish with a green salad and flatbreads.

450g lean lamb leg steaks, cubed
3tbsp honey
1tbsp wholegrain mustard
1tbsp cider vinegar
1 garlic clove, crushed
For the fennel coleslaw
1 fennel bulb, finely shredded
1 red onion, thinly sliced
2tbsp cider vinegar
1tbsp wholegrain mustard
2tbsp olive oil

Simply Beef & Lamb www.simplybeefandlamb.co.uk



Mini Meaty Pizzas

TAKES 30 MINS SERVES 4

Kids will love helping to make this easy meal.

225g lean lamb or beef mince
1-2tsp garlic salt or granules
2tbsp freshly chopped flat-leaf parsley
1-2tbsp Worcestershire sauce
4 plain mini naan breads
4tbsp tomato purée or passata
½ x 280g jar prepared roasted peppers, drained and sliced or roughly chopped
125g tub mini mozzarella cheese balls, torn
4tsp olive oil
Small basil leaves, to garnish

1 In a large bowl, mix together the mince, garlic salt or granules, parsley, Worcestershire sauce

Simply Beef & Lamb www.simplybeefandlamb.co.uk



Baked Fish with Cauliflower Cheese

TAKES 30 MINS SERVES 4

Any flaky white fish can be used – try coley and cod, too.

4 x 150g haddock fillets
1tsp ground coriander seeds, crushed
1tsp peppercorns, crushed
½tsp sweet paprika
1 cauliflower, cut into small florets, stalks discarded
2 bay leaves
200g Total 2% Greek Yoghurt
40g grated Parmesan
4 bunches small tomatoes on the vine
Cooked runner beans, to serve

1 Heat the oven to 200C, gas 6. Line a large baking tray with baking parchment. Lay the fish

Total Greek Yoghurt www.uk.yage.eu

1 Place the steaks into a bowl with the honey, mustard, cider vinegar and garlic. Meanwhile, make the fennel coleslaw: put the fennel and onion in a bowl. Add the vinegar, mustard and oil. Mix well to combine.

2 Thread the lamb cubes onto metal skewers and cook under a preheated grill for 12-15 mins, turning occasionally. Serve the lamb kebabs with the fennel coleslaw on the side.

Cheesy Ham Eggy Bread

TAKES 20 MINS

SERVES 4

8 slices white bread with added fibre
A little butter, for spreading
4 slices ham
50g Cheddar, sliced
5 eggs
3tbsp oil, for frying

1 Spread the slices of bread on one side with a little butter, then make four ham and cheese sandwiches in the normal way. In a wide bowl, beat the eggs and season.

2 Dip two sandwiches in the egg and let it soak in a little. Heat half the oil in a large non-stick frying pan, then add the sandwiches. Cook for 3 mins until the base is golden, then carefully turn over with a spatula. Cook for a further 3 mins or until golden on the base.

3 Transfer to a plate and keep warm. Repeat to make the remaining sandwiches in the same way. Serve cut in half with a few cherry tomatoes, if liked.

and season. Shape into 16 small meatballs, roughly the size of a walnut.

2 Heat a large non-stick frying pan and dry-fry the meatballs for 3-4 mins until brown. Remove with a slotted spoon

3 Heat the oven to 200C, gas 6. Place the naan breads on a baking sheet and spread each one with 1tbsp tomato purée. Top with the roasted peppers, meatballs and cheese. Drizzle over the olive oil. Bake in the oven for 10-15 mins until the base is crispy and the cheese has melted.

4 Garnish with the basil leaves and serve immediately with a crisp salad.

on top, skin-side down. Sprinkle over the coriander, peppercorns and paprika; rub in gently.

2 Put the cauliflower and bay leaves in a pan of boiling water. Bring to the boil; cook for 6-8 mins until tender. Drain and discard the bay leaves. Crush the cauliflower and mix with the yogurt and all but 1tbsp of the Parmesan. Spoon over the fish and press down a little. Scatter over the remaining Parmesan.

3 Add the tomatoes to the tray; bake for 15-18 mins until the fish is opaque and the topping golden. Serve with the beans.

This can be served warm or cold - ideal for a packed lunch the next day



Chorizo & Potato Spanish Omelette

TAKES 20 MINS SERVES 4

For a vegetarian version, use a finely chopped red pepper, instead of chorizo.

20
minutes

- 2tbsp olive oil**
- 300g can new potatoes, drained and sliced**
- 1 red onion, sliced**
- 100g cooking chorizo, sliced**
- 6 eggs**
- 2tbsp chopped fresh parsley, plus extra to garnish**

1 Heat the oil in a 23cm frying pan. Add the potatoes and onion and cook for 5 mins until

the onion is starting to soften. Add the chorizo and fry for a further 5 mins.

2 Heat the grill to medium. Crack the eggs into a bowl, season and add the chopped parsley. Beat together with a fork. Pour into the pan and cook for 5 mins until the base and sides are set. Transfer the pan to the grill, keeping the handle away from the heat, and grill for 3 mins until the top is golden and set. Scatter the remaining chopped parsley over the top and serve.

25
minutes

Sausage Puttanesca

TAKES 25 MINS SERVES 4

A simple and hearty pasta dish to add to your repertoire.

454g pack chipolatas (or any sausages), defrosted if frozen

2tsp olive oil

3 garlic cloves, chopped

½tsp chilli flakes

75g pitted black olives, sliced

1 heaped tbsp capers, drained

1tsp dried oregano

295g can Campbell's Condensed

Cream of Tomato Soup

227g can chopped tomatoes

(or 200g fresh tomatoes, chopped)

350g spaghetti

1 Fry the sausages in the oil until browned, remove from pan and slice. Return to the pan with the garlic, chilli, olives, capers and oregano. Cook for 3 mins. Add the soup, half a can of water and the tomatoes, then heat gently for 10 mins.

2 Meanwhile, cook the pasta according to pack instructions, drain and stir through the sauce.



You can use any pasta you have in
your cupboard for this dish

This delicious meal is packed with flavour and great for impressing friends!

Peppered Steak & Mushroom Salad

TAKES 20 MINS SERVES 2

2 thick rump or sirloin steaks
Knob of butter
1tbsp olive oil
8 button onions, halved
175g chestnut mushrooms
75g mixed peppery salad leaves
4tbsp mayonnaise
1tbsp wholegrain mustard

1 Spread the steaks with a little butter and season well with freshly ground black pepper. Heat the butter and olive oil in a frying pan and fry the onion for 6-7 mins until golden. Remove with a slotted spoon and set aside.
2 Add the steaks to the pan and cook for 3-5 mins on each side until cooked to your liking. Remove and leave to rest for 5 mins. Add the mushrooms to the pan juices and fry over a high heat for 1-2 mins. Return the onion to the pan to heat through, then toss the onion and mushrooms into the salad leaves. Thinly slice the steaks and add to the salad. Mix the mayonnaise and mustard together and serve on the side.

Prawn & Tomato Stew with Couscous

TAKES 25 MINS SERVES 4

You can use frozen broad beans if they're not in season.

1 stick celery, chopped
2 onions, chopped
3 garlic cloves, chopped
4tbsp extra virgin olive oil
½ x 400g can cannellini beans, drained
2tsp chilli flakes
400g can chopped tomatoes
Zest 1 lemon
1tsp sugar
100ml hot vegetable stock
300g broad beans
250g cooked prawns
200g couscous

1tbsp parsley or coriander
1tsp vegetable stock powder

1 Sauté celery, onion and garlic in oil for 10 mins. Add beans, chilli, tomatoes, half the zest, sugar and stock. Season and simmer for 10 mins. Stir in beans and prawns; heat for 5 mins.
2 Mix the couscous, herbs, stock and remaining zest together. Pour over 325ml boiling water, stir and leave for 5 mins. Fork through grains; serve with stew.

Essentials

25
minutes



Penne with Wild Mushrooms

TAKES 15 MINS SERVES 4

Wild mushrooms add wonderful flavour to this veggie meal.

2tbsp olive oil
3 shallots, finely chopped
1-2 garlic cloves, crushed
300g fresh wild mushrooms, such as chanterelles or porcini, sliced
1tbsp balsamic vinegar
500g packet fresh penne rigate pasta
¼tsp freshly grated nutmeg
300g Total 2% Greek Yoghurt

1 Heat the oil in a large saucepan and sauté the chopped shallots and crushed garlic for 2-3 mins without browning. Stir in the mushrooms and vinegar, and cook for further 3-4 mins.
2 Meanwhile, cook the penne rigate according to the pack instructions and drain well.
3 Stir the pasta into the mushroom mixture and reheat. Add the nutmeg and season to taste, then stir in the yogurt.

Total Greek Yoghurt www.uk.fage.eu

15
minutes



Spicy Corned Beef Hash

TAKES 30 MINS SERVES 4

An old-school favourite updated with some Indian spice!

2 onions, thinly sliced
2tbsp oil
250g frozen sliced peppers
600g potato wedges, defrosted and cut into chunks
340g can corned beef, chopped
2tbsp medium curry paste (we used biryani paste)
4 eggs

1 In a large pan, fry the onion in 1½tbsp oil for 10 mins, until browned; set aside. Add the peppers and remaining oil to the pan and cook for 3-4 mins. Add the potato wedges and cook for a further 5 mins, stirring occasionally. Add the corned beef and curry paste, and cook for 10 mins, stirring until golden crusts form underneath.
2 Meanwhile, fry the eggs until cooked, then serve with the hash and onion.

www.goodtoknow.co.uk

30
minutes





30
minutes

Tangy Mango Chicken

TAKES 30 MINS SERVES 4

Sweet potato fries make a great change to normal chips.

500g sweet potatoes, cut into thin wedges
1tsp smoked paprika
3tbsp olive oil
4 small free-range skinless chicken breasts
1 red chilli, chopped
1 garlic clove, crushed
100ml chicken stock
100ml orange juice
6tbsp mango chutney
Green veg or salad, to serve

1 Heat the oven to 200C, gas 6. Mix the sweet potatoes with the paprika and 2tbsp oil to coat. Roast for 25 mins until cooked. **2** Meanwhile, season the chicken and fry in the remaining oil until golden. Add the chilli and garlic, cook for 2 mins, then pour the stock, juice and chutney into the pan. Bubble for 10 mins until reduced, turning the chicken until cooked through. Serve with the wedges and green veg or salad.



15
minutes

Prawn Pad Thai

TAKES 15 MINS SERVES 4

A super-speedy dish that will be enjoyed again and again.

225g raw peeled prawns
1 Knorr Ginger and Lemongrass Flavour Pot
1tbsp vegetable oil
2-3 garlic cloves, finely chopped
1 red chilli, finely chopped
1 red onion, thinly sliced
2tbsp Thai fish sauce
Juice 2 limes
2 x 150g packs ready-to-wok noodles
1 large egg, beaten
Chopped peanuts, to garnish

1 Mix the prawns with the Knorr Ginger and Lemongrass Flavour Pot and leave to marinate for a few mins. **2** Heat the oil in a non-stick pan or wok and sauté the garlic, chilli and red onion for 1-2 mins until cooked. Add the prawns and cook until they turn pink. **3** Pour in the fish sauce and lime juice, heat through and then add the noodles and egg. Allow the egg to begin to set, then stir until the egg is cooked and shredded. **4** Serve in warmed bowls. Chopped peanuts can be sprinkled over, if liked.



30
minutes

Quorn Chickpea Curry

TAKES 30 MINS SERVES 4

You can cook Quorn straight from the freezer – so handy!

2tbsp olive oil
1 large onion, chopped
3 sticks celery, chopped
300g pack Quorn pieces
4tbsp medium curry paste
400g can chopped tomatoes
400g can chickpeas, drained
400g can lentils, drained
Naan breads, to serve

1 In a large saucepan, heat the oil, add the onion and celery, and cook over a medium heat for 5 mins. Add the Quorn and cook for a further 5 mins, until golden. **2** Stir in the curry paste, cook until sizzling, then add the tomatoes, chickpeas and lentils, plus a splash of water. Bring to the boil and simmer for 15 mins. Serve with warmed naan breads.

Easy Vegetable Risotto

TAKES 30 MINS SERVES 4

400g broccoli
1.2 litres vegetable stock
1tbsp olive oil
1 medium onion, finely chopped
2 garlic cloves, crushed
300g risotto rice
198g can sweetcorn, drained
8 cheese triangles

1 Cut the florets from the stalk of the broccoli, and cut into small pieces. **2** Pour the stock into a pan and bring to simmer. Leave on a low heat. **3** Heat the oil in a large pan and fry the onion until soft. Add the garlic and rice and cook for a further minute. **4** Add a ladleful of the stock and boil until it has been absorbed. Pour in half the remaining stock; simmer for 10 mins, or until the liquid has been absorbed, stirring from time to time. **5** Add the broccoli with the remaining stock and sweetcorn, and cook, stirring for 5 mins, until the liquid has almost been absorbed and the rice is tender. Add a little extra stock if needed. **6** Add the soft cheese and stir over a low heat until melted. Season and serve.

Essentials

This chickpea curry also makes a great side dish

Green Giant

Loaded Cheesy Garlicky Mushrooms

TAKES 25 MINS SERVES 4

The mushrooms work well on their own as a starter, too.

8 Portobellini mushrooms
4tbsp olive oil
150g Brie or Taleggio cheese, broken into pieces
3 sprigs thyme, leaves picked
100g black olives, finely chopped
2 garlic cloves (1 crushed, 1 left whole)
Small bunch of parsley, finely chopped
75g white breadcrumbs
4 slices ciabatta
3tbsp extra virgin olive oil

1 Heat the oven to 180C, gas 4. Break the stems off

25
minutes

the mushrooms and set aside, then brush the mushrooms with half the olive oil and season.
2 Finely chop the mushroom stems and mix with the cheese, thyme, olives, crushed garlic, parsley and half the breadcrumbs. Use to fill each mushroom, then top with remaining breadcrumbs and olive oil. Put on a baking tray and bake for 15-20 mins.
3 Toast the ciabatta slices, then scratch the whole garlic lightly over the surface, drizzle with the extra virgin olive oil. Top each slice with two stuffed mushrooms and serve.

If you fancy a light and meat-free supper, these garlicky mushrooms are perfect!



TWENTY MEALS



Creamy Chicken with Mustard Mash

TAKES 15 MINS SERVES 4

Ideal for using up any leftover cranberry sauce from Christmas.

2tbsp olive oil
4 chicken breasts, cut into pieces
400g mixed mushrooms, sliced
6 rashers smoked streaky bacon, chopped
Good splash of white wine or sherry
100g half-fat crème fraîche
1tbsp cranberry sauce
1tbsp rosemary, chopped
200g bag curly kale
650g ready-made mash
2tbsp wholegrain mustard

- Heat 1tbsp oil in a frying pan and brown the chicken pieces; remove and set aside.
- Heat the remaining oil, add the mushrooms and fry over a high heat until golden. Add the bacon and fry for a further 2 mins. Add the wine or sherry, bubble, then stir in the crème fraîche, cranberry sauce and rosemary. Season.
- Blanch the kale and drain well. Reheat the mash and stir in the mustard and kale. Season well and serve with the chicken.

15
minutes

Butter Chicken

TAKES 25 MINS SERVES 4

A takeaway favourite – and this one is lower in calories!

4 chicken breasts, cut into chunks
2tbsp vegetable oil
25g butter
1 onion, diced
 $\frac{1}{4}$ tsp cinnamon
1tsp garlic, crushed
 $\frac{1}{2}$ tsp ground turmeric
1tsp ginger, crushed
25g ground almonds
1tsp chilli powder
1tbsp tomato paste
220g can chopped tomatoes
100g Total 2% Greek Yoghurt

- Season the chicken. Heat the oil in a large pan and fry the chicken until golden brown.
- Remove the chicken and any juices and set aside. Melt the butter in the pan and add onion, cinnamon, crushed garlic, turmeric, ginger, almonds and chilli powder, and fry until the onion is soft.
- Return the chicken and any juices to the pan. Add the tomato paste, chopped tomatoes and the yogurt.
- Bring to the boil, season to taste and cook for a further 10-15 mins until the chicken is cooked through.
- Serve with freshly cooked rice and naan bread.

25
minutes



Bacon and Sweetcorn Omelettes

TAKES 30 MINS SERVES 4

So easy, these make a great weekend brunch, too.

8 eggs
3tsp olive oil
4 rashers bacon, roughly chopped
340g can sweetcorn, drained
80g rocket, spinach or watercress
3tbsp grated cheese (Cheddar or Parmesan)

- Whisk the eggs in a bowl and season. Heat a medium non-stick frying pan over a medium-low heat. Add 1tsp oil and fry the bacon for 5 mins until crisp. Halfway through add

the sweetcorn and cook until golden. Remove with a slotted spoon and set aside on a plate, covering to keep warm.

- Add the remaining oil and swirl to coat the pan. Pour $\frac{1}{4}$ of the egg mixture into the pan and swirl again to coat. Cook for 4-5 mins until just set. Remove and keep warm. Repeat three more times with the remaining egg.
- Top one half of each omelette with a handful of rocket and a quarter of the crispy bacon and sweetcorn. Scatter over a little cheese and fold to serve.

30
minutes



Chicken & Spring Onion Pancake

TAKES 10 MINS SERVES 1

2tbsp plain flour
1 medium egg
3tbsp milk
2tbsp cooked meat, minced or shredded
1 spring onion, chopped
Good pinch of nutmeg
1tsp vegetable oil

- Put the flour in a bowl, add a pinch of salt, the egg and enough milk to make a smooth batter. Stir in the meat and spring onion; season and add the nutmeg to taste.
- Heat the oil in a frying pan until very hot. Pour in the batter; fry until golden, then turn the pancake over and brown the other side. Fold in half and serve with a salad.

Woman's Weekly

Salmon Fish Cakes

TAKES 30 MINS SERVES 4

500g cold cooked mashed potato
213g can pink salmon, drained, any bones and skin removed
2tbsp chopped fresh parsley
Grated zest 1 lemon
2tbsp plain flour
2tbsp vegetable oil

- Place the mashed potato in a bowl. Flake in the salmon; add the parsley and lemon zest. Season and mix well. With damp hands, shape the mixture into 8 small cakes. Dust in flour. You can make the fishcakes in advance and chill at this stage until ready to cook.
- Heat the oil in a non-stick pan; fry the fish cakes for 4-5 mins on each side over a medium heat until cooked through. Serve with salad.

Nichola Palmer for goodtoknow.co.uk

NEXT BIG THING

Scandinavian cuisine

Each month, Eleanor Jones examines a new up-and-coming foodie trend



For many Brits, knowledge of Scandinavian food starts and ends with the Ikea food hall – a delicious, if limited, whirl of meatballs, gravy and lingonberry jam. I've browsed the aisles time and time again, eyeing up exotic-looking sauces and sweets (and, of course, those family-sized bags of Daim bars) – but while the nation's favourite DIY store is not a bad place to start, it's certainly not the be all and end all of Scandi cuisine. Now's the time to educate yourself on the wider picture, as foods from Norway,

Denmark and Sweden look set to be among the biggest edible trends of 2015.

From Swedish cakes on *GBBO* to the growing popularity of London's Scandi Kitchen – the UK's biggest Scandinavian café and grocery store – Scandi food has never been more accessible. You can start small with an open sandwich like the recipe below, and then progress to more adventurous delicacies like game, herring and gravlax. Once you scratch the surface, you'll find that Scandi food is much more than meatballs – although if you ask me, it doesn't hurt to indulge in a plateful of them, once in a while!



Goats' Curd On Rye with Blueberries & Spiced Walnuts

Dating all the way back to the Viking days, goats' curd is a Norwegian snack normally enjoyed around Christmas time.

TAKES 30 MINS SERVES 6

1 medium egg white
1tsp coarsely ground cardamom
½tsp vanilla extract
3tbsp golden caster sugar
Good pinch of sea salt
125g walnut pieces
200g blueberries
6 slices rye bread or sourdough, toasted if you prefer
200g soft goats' cheese
Chives, to garnish

1 Heat the oven to 100C, gas ½. Whisk the egg white, cardamom, vanilla, sugar and salt in a bowl. Stir in the walnuts, then spread in a single layer on a lined baking sheet. Bake for about 30 mins until crisp.

2 Meanwhile, put the blueberries in a small, hot pan with 1tbsp water. Simmer for a few mins until they burst and bleed, stirring occasionally. Sweeten or add lemon juice to taste, if you like.

3 Spread each slice of bread with the cheese, then spoon on some blueberries and sauce, scatter with the spiced walnuts and sprinkle with sea salt. Garnish with snipped chives.

Comfort & Joy



Jamie Oliver's recipes are always fun to cook and oh-so delicious. Here, he presents the perfect food for this time of year, all with a tasty twist

Chocolate celebration cake

SERVES 16 TAKES 2 HOURS 542 CALORIES

Every household needs a blooming good chocolate cake in their repertoire, whether it's just for the hell of maintaining your chocolate quota, or for those special occasions where you need a freshly baked cake, or need to arrive somewhere with a showstopper in hand. Regardless, this will reset everyone's expectations of what a chocolate cake should be – it's delicious, it has incredible texture, it looks amazing, and it's a pleasure to make and watch people enjoying.

SPONGE

250g unsalted butter, plus extra for greasing

150g quality dark chocolate (70%)

2 tablespoons olive oil

300g caster sugar

6 large free-range eggs

150g self-raising flour

4 tablespoons quality cocoa powder

CHOCOLATE RICE LAYER

300g quality dark chocolate (70%), or quality milk chocolate, plus extra to serve

75g unsalted butter

1 tablespoon runny honey

100ml double cream

100g puffed rice cereal

NOUGAT FROSTING

2 large free-range egg whites

3 tablespoons runny honey

200g caster sugar

1 level teaspoon cream of tartar

½ teaspoon vanilla extract

optional: ½ teaspoon orange blossom or rose water

1 Preheat the oven to 180°C/350°F/gas 4.

Grease and line a deep 23cm loose-bottomed cake tin, lining the base and sides with a double layer of greaseproof paper. For the sponge, smash up the chocolate and melt in a large heatproof bowl with the butter, oil and sugar over a pan of gently simmering water until smooth and glossy. Remove the bowl from the heat and leave to cool for 10 minutes, then, using an electric hand whisk at high speed, one-by-one beat in the eggs

until combined. Sift in the flour and cocoa with a good pinch of sea salt and beat for a short while until just combined. Pour into the prepared tin and bake for around 50 minutes, or until an inserted skewer comes out ever so slightly gooey (the top of the cake will rise up and crack slightly, but don't worry, it'll end up covered by all your lovely toppings). Leave to cool in the tin for 15 minutes, then transfer to a wire rack to cool completely. Place on a cake stand, use a long knife to carefully slice the sponge into 3 equal rounds and remove the top two sponges to separate plates (go to jamieoliver.com/how-to to see how to do this).

2 For your chocolate rice layer, smash up the chocolate and melt with the butter, honey, cream and a pinch of salt in a large heatproof bowl over a pan of gently simmering water until smooth and glossy. Leave to cool for 5 minutes (to avoid soggy cereal!), then stir in the puffed rice until evenly coated. Divide the mixture onto the 3 cooled sponge layers and spread out evenly across the tops, going right to the edges.

3 To make the nougat frosting, place the egg whites in a heatproof bowl with the honey, sugar, cream of tartar, a good pinch of salt and a splash of water. Place over a pan of gently simmering water, turn up the heat, and with an electric hand whisk beat for 6 to 7 minutes, or until it starts to form peaks. Remove the bowl from the heat, add the vanilla extract and orange blossom or rose water (if using), then carry on beating the mixture until thick. Leave to cool for 5 to 10 minutes, then evenly top each sponge and stack them up neatly. To finish the cake off nicely, use a large knife to shave some extra chocolate, then sprinkle it over the top (there's a video on jamieoliver.com/how-to to show you how to do this). Add your candles or sparklers, get them lit and indulge in chocolate celebration cake heaven. Enjoy!

It looks absolutely amazing, and it's a pleasure to make and watch people enjoying

Shepherd's pie

SERVES 8–10 TAKES 6 HOURS 30 MINUTES + COOLING 508 CALORIES

I believe this is the ultimate shepherd's pie – a recipe designed to use up leftover roasted meat. Historically, you'll find it had potato on the bottom, sides and top, so I was inspired to run with this, giving you a pie with crispy potato all the way round, gorgeous tender meat and veg in the middle, and the best gravy to pour over your portion.

ROAST LAMB

1 small shoulder of lamb, bone in (2kg)
olive oil

FILLING

4 red onions

4 carrots

4 sticks of celery

1 medium swede

a few sprigs of fresh rosemary

1 heaped tablespoon plain flour

TOPPING, SIDES & BOTTOM

2.5kg Maris Piper potatoes

2 good knobs of unsalted butter

100g Cheddar cheese

2 sprigs of fresh rosemary

60g fresh breadcrumbs

1 Preheat the oven to 170°C/325°F/gas 3. In a snug-fitting high-sided roasting tray, rub the lamb all over with a little oil and a good pinch of sea salt and pepper. Add a splash of water to the tray, then roast for 4 hours, or until the meat is tender and will fall away from the bone. Remove from the oven and leave to cool in the tray, then lift the lamb out onto a board, take all the meat and crispy skin off the bone and roughly chop it, reserving the bones. Skim away any fat from the tray and pop it into a clean jam jar. Add a splash of boiling water to the tray and stir around to pick up all the lovely sticky bits from the bottom. Keep it all to one side.

2 For the filling, peel and roughly dice the onions, carrots, celery and swede, then put them into your biggest pan on a medium-high heat with 2 tablespoons of reserved lamb fat. Strip in the rosemary leaves, then fry the veg for 20 minutes, or until lightly caramelized, stirring regularly. Stir in the flour, lamb, bones and tray juices, then pour in 1.5 litres of water. Bring to the boil, then put the lid on and reduce to a gentle simmer for 40 minutes, or until you've got a loose, stew-like consistency, stirring occasionally. To guarantee intense gravy and a tender but dense filling, remove and discard the bones, then place a large coarse sieve over a pan



and, in batches, spoon the lamb stew into the sieve. Let the gravy drip through, and after a couple of minutes, when you get a dense pile of meat and veg in the sieve, transfer that to a bowl, leaving the gravy in the pan. Separately freeze half the cool meat and gravy for another day.

3 For the topping, sides and bottom, peel and roughly chop the potatoes and cook in boiling salted water for 12 to 15 minutes, or until tender. Drain and leave to steam dry, then add the butter, grate in half the cheese, season to perfection with salt and pepper, mash well and cool completely. Preheat the oven to 200°C/400°F/gas 6. Use a little reserved lamb fat to grease the inside of a large pie dish (25cm x 30cm), then pick and tear over the rosemary leaves and sprinkle with half the breadcrumbs – they'll stick to the fat and add an incredible crunch. A handful at a time, press the cooled mash into the dish, covering the bottom and sides with a 1cm-thick layer. Spoon in the filling and a couple of spoonfuls of gravy, smooth out, then top with the remaining mash, pat it flat, scuff it up with a fork and pinch it at the edges. Grate over the rest of the cheese, scatter with the remaining breadcrumbs and drizzle lightly with oil. Importantly, bake on the bottom of the oven for 1 hour 10 minutes, or until crisp and golden. Warm your gravy through (reducing if desired), then serve the pie with loads of seasonal greens or peas and lots of condiments.

Crispy duck lasagne

SERVES 8–10 TAKES 4 HOURS, PLUS COOLING & RESTING 835 CALORIES

Everyone loves a good lasagne, but I have to say this one really is very special. The stages of roasting the duck, then pulling all the meat off for the wonderful ragu sauce, are fun, simple and a real labour of love. This dish is going to create memories.

1 whole duck (roughly 2kg)
olive oil
4 cloves of garlic
1 bunch of fresh marjoram (30g)
800g fresh or frozen spinach
1 whole nutmeg, for grating
1 onion
2 carrots
2 sticks of celery
200ml Chianti Classico
4 x 400g tins of plum tomatoes
2 fresh bay leaves
2 cloves
½ x royal pasta dough (see Jamie's Comfort Food book), or 400g fresh pasta sheets
40g Parmesan cheese
WHITE SAUCE
100g unsalted butter
100g plain flour
1 litre semi-skimmed milk
75g Cheddar cheese
75g Fontina or Taleggio cheese
PANGRATTATO
200g stale bread
4 sprigs of fresh rosemary

1 Preheat the oven to 180°C/350°F/gas 4. In a tray, rub the duck all over with oil, sea salt and black pepper, then roast for 2 hours, or until golden and crisp, draining off the fat into a jar. Leave to cool, remove all the skin and fat from the duck and place in a food processor, then strip all the meat off the bone into a bowl.

2 Peel and finely slice 2 cloves of garlic, then put into a large non-stick pan on a high heat with a little duck fat and the marjoram leaves. Cook until the garlic is lightly golden, then stir in the spinach and a good grating of nutmeg and cook for 15 minutes, or until the spinach has cooked right down and all the excess water has evaporated. Leave to cool while you make your ragu. Peel the onion and carrots, trim the celery, then roughly chop it all. Place all in a large pan on a medium heat with a little duck fat (keep any leftover fat in the fridge for making great roast potatoes) and crush in the remaining garlic. Fry for around 20 minutes, or until the veg are starting to caramelize, stirring regularly. Pour in the Chianti, turn up the heat and cook it away. Add the shredded duck meat and tinned tomatoes, along with 1 tin's worth of water, the bay leaves and cloves. Give it a good stir, simmer for around 1 hour, then season to perfection. Meanwhile, make your pasta dough (if using).



3 Next make your white sauce. Melt the butter in a large pan over a medium heat, then stir in the flour to form a paste. Whisk in the milk, a little at a time, and continue to heat until you have a thick white sauce. Remove from the heat, grate and stir in the cheeses, season to taste and add a grating of nutmeg. To build your lasagne, start by rolling out your pasta sheets (if making fresh pasta). Cover the base of a baking dish (25cm x 30cm and 8cm deep) with a good layer of spinach, then cover with a single layer of pasta sheets. Stir a good grating of Parmesan into the ragu, then cover the pasta sheets with a layer of ragu, a thin layer of spinach, a layer of white sauce and another layer of pasta. Repeat twice more, finishing with a layer of white sauce. Top with a good grating of Parmesan, then bake at 180°C/350°F/gas 4 for 40 minutes, or until golden and bubbling. Leave to rest for around 20 minutes before serving.

4 Meanwhile, add the bread and rosemary leaves to the food processor with the duck skin and fat and pulse into fine crumbs. Fry in a large non-stick frying pan until golden and crisp, then serve on the side and let everyone sprinkle over their own portion.

This dish is
going to create
memories



Taken from Jamie's Comfort Food, published by Michael Joseph. Recipe © Jamie Oliver. Photography © Jamie Oliver Enterprises Limited 2014, by David Loftus

Big dish dining



★★★ Impress your dinner guests with these dishes that are a delight to cook – and eat!

Lamb Biryani

TAKES 2 HRS SERVES 6

This spicy favourite can be prepared in advance, then reheated just before your friends arrive.

3tbsp sunflower oil
2 large onions, very thinly sliced
50g sultanas
40g root ginger, sliced
4 garlic cloves, sliced
30g cashews or almonds
1 red chilli, sliced
2tbsp medium curry powder
2tbsp tomato purée
250g natural yogurt
500g diced lamb
250g basmati rice, rinsed well
500ml hot light vegetable stock
Pinch of saffron, soaked in 2tbsp hot water for 5 mins

- 1 Heat 2tbsp oil in a large deep pan and fry the onion for 10-15 mins until golden. Add the sultanas and cook for 2 mins. Remove about a third and set aside, put the rest into a food processor with the ginger, garlic, nuts, chilli, curry powder, tomato purée and yogurt, then whizz until smooth.
- 2 Heat the remaining oil in the pan, add the lamb and cook until browned all over. Add the whizzed sauce and cook, stirring, for 2 mins. Add 200ml water and bring to a gentle simmer. Cover with a lid or foil and simmer for 1 hr until the meat is tender.
- 3 When the lamb is almost cooked, put the rice in a pan, add the stock and bring to a

boil; stir once. Reduce to a simmer, add the saffron and soaking water, cover and leave for 10 mins. Turn off the heat, leave for 3 mins, then uncover and fork through. Serve with the lamb, scattering over the reserved fruit and onion.

4 If preparing ahead, freeze the rice and curry separately: spread the cooked rice on a plate to cool quickly, then freeze straightaway in a zip-lock bag. Defrost in the fridge for about 1 hr before heating until piping hot. Cool the curry before freezing. Defrost in the fridge overnight and heat until piping hot, served with the rice.



Moroccan Lamb Tagine

TAKES 2 HRS SERVES 6

Rich flavours make this a stand-out meal.

2tbsp sunflower oil
1kg lamb leg (or shoulder), diced
3tbsp Moroccan tagine paste
1tsp ras el hanout spice mix, plus a pinch for the couscous

2 onions, sliced
1 preserved lemon, seeds and pulp discarded, peel finely sliced
250ml pomegranate juice
8 dried apricots, chopped
8 dried figs, chopped

FOR THE COUSCOUS

250g couscous
300ml vegetable stock (kettle hot)
Knob of butter
1 pomegranate, seeds only
Juice ½ lime
Small handful of flat-leaf parsley
25g flaked almonds, toasted

1 Heat the oil in a large casserole. Add the meat and brown all over in 2 batches. Mix in the tagine paste, ras el hanout and onion, and cook gently for 10 mins. Add the lemon, pomegranate juice, fruit and 250ml water.

2 Bring to the boil, reduce heat, cover with a tight-fitting lid and simmer very gently for 1½-2 hrs until the meat is very tender.

3 To make the couscous, pour into a bowl, cover with the hot stock and a pinch of ras el hanout and cover with clingfilm. Set aside for at least 10 mins, then fluff up with a fork. Stir through the knob of butter, then the remaining ingredients. Serve with the tagine.

Essentials

The Big Meat Pie

TAKES 3 HRS 30 MINS SERVES 6

If you're not keen on venison, beef works well in this dish, too.

375g block puff pastry

FOR THE FILLING

1kg diced venison
3tbsp plain flour
3tbsp sunflower oil
2 large onions, chopped
300g button mushrooms, halved
300g ale or stout
2 bay leaves
3tbsp soy sauce
250ml strong beef stock
2tbsp redcurrant jelly

1 Toss the venison with the flour; shake off the excess. Heat 1tbsp oil in a frying pan. Add half the meat and cook for 4-5 mins until browned. Transfer to a flameproof casserole. Repeat with 1tbsp oil and remaining meat.

2 To the empty pan, add the remaining oil,

onion and mushrooms, cook for 10 mins until deep golden. Add the ale to the frying pan and bubble for 3 mins. Pour into the casserole and add the bay leaves, soy, stock and redcurrant jelly; bring to a simmer and cook, loosely covered, for 2 hrs until the meat is tender.

3 Meanwhile, roll out the pastry on a floured surface to the thickness of a £1 coin. Cut a 3cm strip long enough to sit around the rim of a 1.3-litre pie dish. Transfer this and the sheet of rolled pastry to a baking sheet and chill in the fridge until the filling is cooked.

4 Heat the oven to 190C, gas 5. Spoon the meat into the pie dish and brush the edge of the dish with water or milk. Lay the strip of pastry around the edge; brush with a little more milk. Cover the pie filling with the remaining pastry and press the pastry around the edges, trimming off any excess. Gather the trimmings and use to make decorations to stick on top. Brush the top of the pastry with milk, add a large air hole in the middle and bake for 40-45 mins until golden and flaky.



Essentials



★★★
This is the
ultimate meat-
free lasagne!

Caramelised Onion & Mushroom Lasagne

If you're making this for vegetarians, check to make sure your cheese is veggie, too.

3tbsp olive oil

900g mixed mushrooms

15g pack dried wild mushrooms

150ml hot vegetable or mushroom stock

310g caramelised onion marmalade

¼tsp ground white pepper

250ml white wine

2 bay leaves

1tbsp fresh chopped thyme

250g mascarpone

9 sheets fresh egg lasagne

125g medium Cheddar, grated

125g ball light mozzarella, drained and sliced

TAKES 1 HR 25 MINS SERVES 6

- 1 Heat the oven to 190C, gas 5. Heat 1tbsp oil in a frying pan and cook a third of the fresh mushrooms over a high heat for 5 mins. Set aside. Repeat twice more.
- 2 Meanwhile, soak the dried mushrooms in the stock for 15 mins, then drain through a sieve lined with kitchen paper, reserving the stock. Remove the mushrooms and discard the paper and any grit. Boil the reserved stock, onion marmalade, pepper, wine, bay leaves and thyme for 5 mins, until the smell of alcohol has cooked off. Add the soaked mushrooms and three-quarters of the fried mushrooms and cook for 5 mins more. Remove

from the heat, remove the bay leaves and stir in the mascarpone.

3 Spoon a third of the mushroom sauce into a 1.5-litre ovenproof dish, add a layer of lasagne and repeat layering, finishing with lasagne. Scatter over reserved mushroom and cheeses, cover loosely with foil and bake for 40 mins until cooked through.

4 To reheat from frozen, cover in foil and bake in an oven heated to 190C, gas 5, for 1 hr. Remove foil for 15 mins more to brown.

Super Cheesy Risotto

TAKES 45 MINS SERVES 6

This really simple dish will soon become a firm favourite.

1 onion, finely chopped
2tbsp olive oil
300g risotto rice
Few sprigs thyme, leaves only
200ml white wine
1 litre vegetable stock
150g Gorgonzola, cut into chunks
25g Parmesan, finely grated
200g bag baby leaf spinach, wilted, drained and chopped
100g goats' cheese, sliced

1 Heat the oven to 180C, gas 4. In a large frying pan, cook the onion gently in the oil

for 10 mins. Add the rice and thyme, and cook for 2 mins, then add the wine and allow to bubble for 2 mins. Transfer to a shallow ovenproof dish, stir in the stock, cover loosely with foil and bake for 20 mins.

2 Uncover the dish and bake for 5-10 mins more, until the stock is almost absorbed and the rice is al dente. Season with plenty of black pepper.

3 Stir in the Gorgonzola, Parmesan and spinach. Arrange the goats' cheese on top and return to the oven for 5 mins more, until the rice is fully tender and the top is golden. Serve with a crisp green salad.



Essentials

Hot & Spicy Prawn & Chicken Cocktail

TAKES 30 MINS SERVES 6

Tasty, filling food with a bit of a kick – all done in half an hour.

2tbsp olive oil, plus a little extra for drizzling
3 free-range chicken breasts, cut into cubes
1 onion, sliced
2 sticks celery, finely chopped
3 garlic cloves, finely chopped
Pinch of chilli flakes
200ml dry white wine
400g can chopped tomatoes
2 good pinches of saffron, dissolved in a little hot water
300g raw prawns
Small handful of flat-leaf parsley, chopped

1 Heat 1tbsp olive oil in a large casserole. Lightly brown the chicken on all sides, then set aside on a plate. Add the remaining oil to the casserole, then add the onion and celery, and cook gently for 10 mins. Return the chicken with the garlic and chilli flakes, and cook for a further couple of mins.

2 Pour in the white wine and bring to the boil. Allow to bubble for a couple of mins, then add the tomatoes and saffron and bring to the boil. Reduce the heat and simmer for 10 mins. Season well.

3 Stir in the prawns and cook for a few mins in the sauce until cooked through. Remove from the heat and sprinkle over the parsley. Drizzle with olive oil and serve with rice or potatoes.



Sausage Hotpot with Cheesy Garlic Bread

TAKES 45 MINS SERVES 6

Simply oozing with spicy flavours, you'll be wanting to make this little lovely time and again.

**225g chorizo, thickly sliced
12 good-quality sausages, sliced
1 red onion, sliced
1 yellow and 1 red pepper, sliced
Large pinch of dried oregano
200ml white wine
500ml passata
100ml vegetable stock
1 bay leaf
260g pack frozen garlic bread slices
50g Cheddar, grated
1tbsp chopped parsley, to serve**

1 Heat the oven to 180C, gas 4. Heat a large casserole dish, add the chorizo and

fry until it releases some oil and starts to colour, then turn and cook on the other side. Remove with a slotted spoon and add the sausages. Brown all over on a medium heat, then remove to join the chorizo.

2 If the pan is a little dry, add a splash of oil and cook the onion, peppers and oregano for 10 mins. Slice the sausages and return to the pan with the chorizo and white wine. Allow to bubble for 2-3 mins.

3 Stir in the passata, stock and bay leaf, and season. Bring to the boil. Arrange the garlic bread on top, add the cheese, then bake for 30 mins. Sprinkle with parsley and serve with buttered green veg.

TIP

It pays to invest in a large, good-quality casserole dish – and make sure it's flameproof.

What's new in the kitchen



By Eleanor Jones

This month, we talk to chef Matt Tebbutt (who also gives us a recipe), track down a bargain range of wine and have a souper time with tomatoes!



PARTY POPPERS

You've probably heard of Popchips by now, but did you know they also do nachos, too? Perfect for loading up with salsa and covering with melted cheese, these lighter bites have around 125 calories per serving (much less than standard tortillas), but are just as tasty. Available from Waitrose, RRP £1.99.

Around the world in 80 plates

Chef and TV food presenter Matt Tebbutt has teamed up with Kenwood to champion its 'Around the World in 80 Plates' campaign – a celebration of the top 80 dishes from around the world. We caught up with Matt to find out how to incorporate these flavours into your New Year dishes...



clementines and plenty of Champagne... the usual suspects.

What are your top tips for easy (but tasty) party food?

Do lots ahead of time and freeze as much as possible. You don't want to be the only person left flapping while everyone else enjoys themselves.

And how about the drinks?

You can never over cater! And get the Christmas classics like advocaat and plenty of mixers for when it's time to get creative. Oh, and cranberry juice for the day after!

What do you think the biggest food trends will be next year?

The sharing plates and pots will still be very strong – convivial grazing, rather than formal dining. Also, global dishes continue to rise in availability and popularity. I'm constantly being pushed out of my comfort zone to try new foods.

Finally, if you could only invite three people to your New Year party, who would you choose and why?

Jools Holland to play the piano... but he's usually busy that night, so it would have to be my gang – Henry and Jess (Matt's children) and my lovely (and patient!) wife, Lisa!!

Healthy & Hearty

Hairy Dieters Si & Dave know a thing or two about shedding the pounds, and now they're helping us follow in their footsteps with their new range of low-fat curry sauces, available in Chicken Korma, Lamb Saag and Chicken Tikka Masala. They're just the ticket for the post-Christmas health-food kick – get yours exclusively at Asda, RRP £1.99 for 275g.

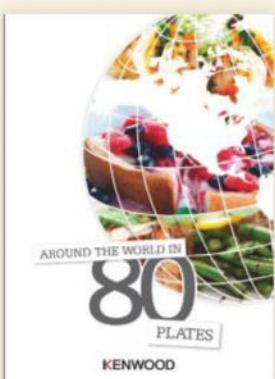


Where do you get the inspiration for your recipes from?

The seasons mainly... that and classic recipes. I love old Elizabeth David and Jane Grigson books, and I take a lot of inspiration from them to create my own versions.

What should we be stocking our cupboards with this party season?

Lots of great quality chocolate, dates,





Classic American Cheesecake with Berry Compote

by Matt Tebbutt – Kenwood Chef Sense

This recipe comes from a native New Yorker, and they know how to make a good cheesecake! The best example I've ever tasted, other than this of course, was from a deli just off Times Square called Junior's, but if you're visiting the city, you can take your pick from a whole host of others.

TAKES 2 HRS, PLUS SETTING AND CHILLING SERVES 10 OR MORE

200g Hobnob biscuits
75g unsalted butter
45g granulated sugar
1kg cream cheese
200g caster sugar, plus 3tsp
1tsp vanilla essence
½tsp salt
4 eggs
Finely grated zest 1 lemon
400g frozen (or fresh) mixed berries
1 split vanilla pod (optional)

1 Start by making the base. Smash up the biscuits in a plastic

bag or whizz into crumbs. Melt the butter and combine with the granulated sugar, before stirring into the crumbs. Push into a 23cm round non-stick tin and chill for 1-2 hrs to set.

2 Heat the oven to 150C, gas 2. In a mixer, beat the cream cheese until soft. Add 200g caster sugar, vanilla essence and salt, and continue to beat (not whisk) for 5 more mins until light and creamy. Now beat in the eggs one by one until smooth. Finally, stir in the lemon zest.

3 Pour the batter into the cake tin and bake for 1-1½ hrs. If it begins to pick up too much colour, loosely cover the top with foil.

4 When done, turn off the oven and open the door. Leave to cool in the oven for an hour or so. Now chill in the fridge overnight to set fully.

5 To make the berry compote, simply warm the berries with 3tsp caster sugar and vanilla pod, if using. Taste for sweetness and serve alongside the cheesecake.



Overdone the mince pies?

Redress the balance with a nifty Breville BlendActive – it's the perfect way to whizz up a healthy smoothie in seconds. The detachable bottle means you can just blend, grab and go – we've been using ours to blitz up a pre-school-run breakfast! Breville Active, £20, Tesco.



BARGAIN BOOZE

Whether you're throwing an all-out New Year bash or a sit-down dinner to remember, you'll want to pay a visit to Aldi this party season. Its award-winning wine range is better than ever, and the prices are still super purse friendly. Our top pick is this Chianti Classico Riserva – a fragrant red from Tuscany that's topping taste tests everywhere; it's a steal at just £8.99.

Take 3... Cream of Tomato Soup



7/10

CO-OP LOVED BY US CREAM OF TOMATO SOUP, 69P

With a good, rich tomato flavour, you can serve this thick, creamy soup with a hunk of crusty bread for a tasty, filling lunch.



8/10

BAXTERS FAVOURITES CREAM OF TOMATO, £1.10

This has a rich flavour that does actually taste like it's had a dollop of cream stirred in – and looking at the ingredients, it has!



9/10

TESCO CREAM OF TOMATO SOUP, 49P

Our favourite, for its fresh tomato flavour. This lovely, creamy, smooth soup is simply delicious – just like home-made!

OUR FAVE



Budget nibbles

from just 11p

If you're having a party, make sure no one goes hungry

Quick & easy

Sticky Jazz Wedges

Takes 25 mins Makes 24

- 12 rashers smoked streaky bacon
- 3 Jazz apples
- 3tbsp clear honey
- 8 drops of Tabasco sauce, to taste
- 2tbsp whisky

- 1 Heat the oven to 200C, gas 6. Stretch the bacon rashers with the back of a knife and cut each one in half.
- 2 Cut each apple into 8 wedges and discard the core, then roll a piece of bacon round each one.
- 3 Place on a non-stick baking tray. Mix the honey, Tabasco and whisky together, then spoon over the apple wedges. Bake for 10-15 mins, turning the wedges a couple of times. Serve hot.

Make these just before the party, so the apple keeps its colour

15p
per wedge



13p
per shortbread



Cheese to please

Parmigiano Reggiano & Rosemary Shortbread

Takes 30 mins, plus chilling Makes 20

- 160g plain flour
- 90g grated Parmigiano Reggiano
- 100g unsalted butter, at room temperature
- 2 egg yolks
- Black pepper
- TO SERVE
- 30g grated Parmigiano Reggiano
- 1tbsp chopped fresh rosemary

- 1 Mix together all the shortbread ingredients to form a dough. Knead gently until smooth. Roll the dough into a cylinder, making sure each end is flat, and wrap in

clingfilm, twisting the ends to form a seal.

2 Meanwhile, heat the oven to 180C, gas 4. Remove the dough from the fridge and slice into 0.75cm rounds. Remove the clingfilm from around the shortbread edges and arrange on a greased baking sheet.

3 Bake for 10-13 mins. Remove from the oven when the shortbreads are pale gold at the edges. Immediately sprinkle over grated Parmigiano Reggiano and the rosemary. Cool before serving.

So impressive

Thai Curry Vol-au-vents

Takes 1 hr 10 mins Makes 21

- 320g sheet ready-rolled puff pastry

FOR THE FILLING

- 400ml can coconut milk
- 4tsp Thai curry paste
- 800g chicken thighs, skinned
- 2tbsp cornflour
- Zest and juice 1 lime
- Thai fish sauce, to taste
- Freshly chopped coriander

1 To make the filling, pour the coconut milk into a shallow pan. Bring to the boil, whisk in the Thai paste, then add the chicken thighs in one layer. Bring just to the boil, then simmer for 20–25 mins, until the meat is cooked.

2 Take out the chicken, leave until cool enough to handle, then take the meat off the bones. Bring the cooking milk to the boil, then whisk in the cornflour, mixed with a little

water to a paste. Bring to the boil for a few mins. Put the chicken back in and add the lime zest and juice and fish sauce to taste, plus some of the coriander.

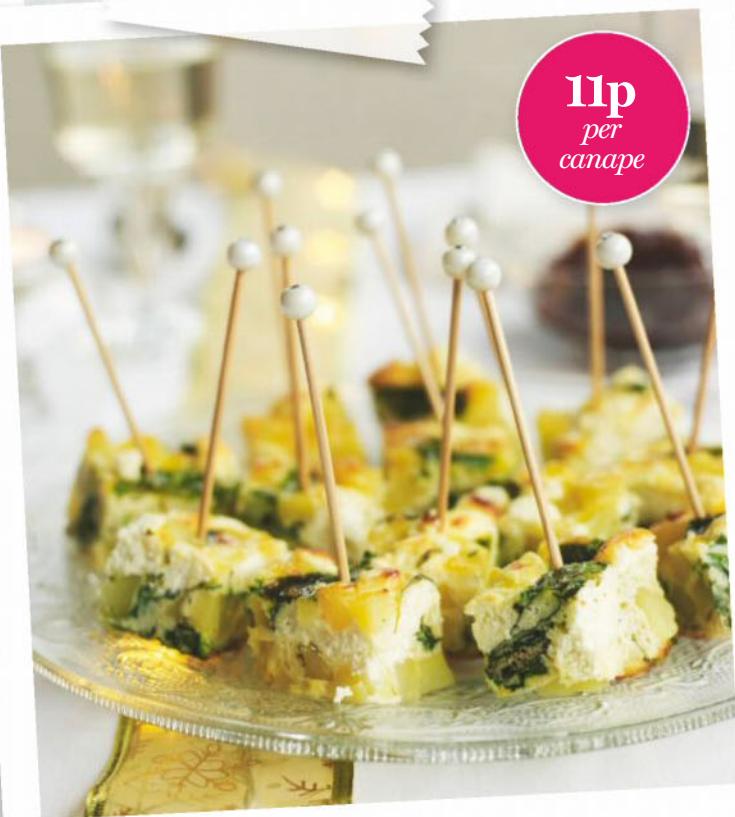
3 Meanwhile, heat the oven to 220C, gas 7. Unroll the pastry and cut into 21 small oblongs (7x3cm). Put them on lined baking sheets and mark a thin border on each one. Bake for 15 mins until well-risen and golden.

4 Push the pastry inside the border down into the vol-au-vent, then fill them with the curry mixture. Garnish with a few more coriander leaves.



These pastry oblongs can be the basis for all kinds of fillings – from meaty morsels to veggie favourites. Just experiment with different combos!

11p
per
canape



Full of flavour

Spinach & Goats' Cheese Tortilla Nibbles

Takes 40 mins, plus cooling Makes 36

- 1tsp oil
- 1 onion, chopped
- 2 potatoes, peeled and diced
- 100g spinach
- 10 medium eggs, beaten
- 150g soft goats' cheese
- Few sprigs basil, roughly chopped
- Onion marmalade, to serve

1 Heat the oven to 190C, gas 5. Heat the oil in a frying pan and fry the onion and potatoes for 10 mins, loosely covered, until soft. Add the spinach and stir until wilted.

then add the beaten egg. Season well and cook, stirring until the eggs are about half scrambled.

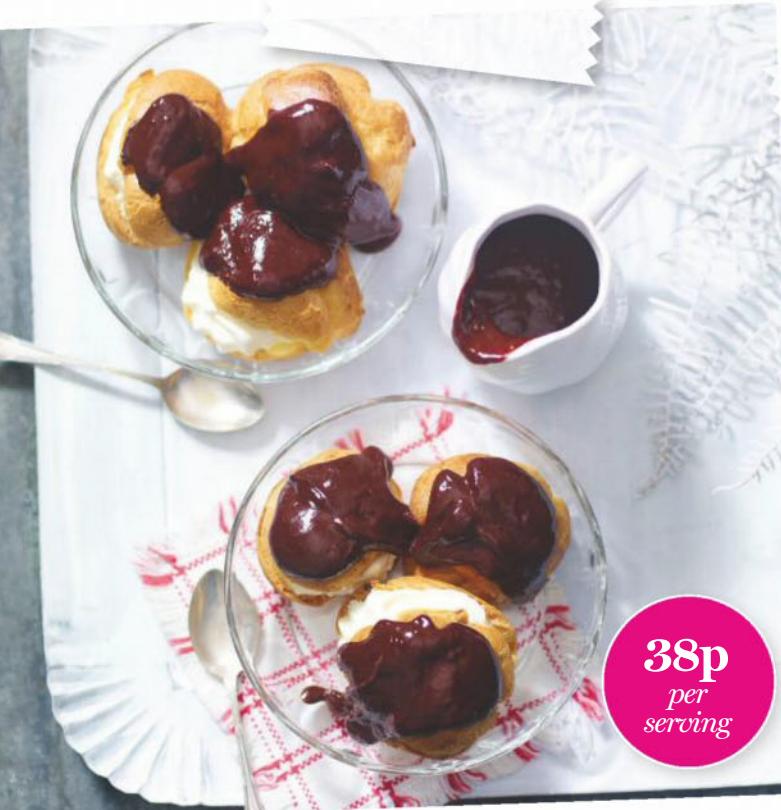
2 Tip into a 20cm square cake tin, fully lined with baking paper, then scatter over the goats' cheese and the basil. Bake for 20 mins, or until just lightly springy to the touch.

3 Leave the tortilla to cool before chopping into bite-size squares. Skewer with cocktail sticks and serve on a platter.

Serve with onion marmalade or on their own



Take a pack of Oranges



38p
per serving

Chocolate Orange Profiteroles

Takes 50 mins Serves 6

- 75g butter
- 2tbsp caster sugar
- 60g plain flour
- 2 medium eggs, beaten
- 100g plain chocolate, broken into small pieces
- Finely grated zest and juice 1 orange
- 300ml whipping cream

1 Put 50g butter, 1tbsp sugar and 150ml water into a pan, stir until the butter has melted, then bring to the boil. Add the flour all in one go, then beat vigorously with a wooden spoon, cooking for 1-2 mins until the mixture leaves the sides of the pan and forms a ball. Leave to cool for 5 mins.

2 Heat the oven to 180C, gas 4. Gradually beat the eggs into the dough, a little at a time, to make a thick batter. Drop 18

small teaspoonfuls of the mixture, spaced well apart, on 2 baking sheets that are lined with baking parchment. Bake for 20 mins until puffed and dark golden – don't be tempted to take them out of the oven early, as they need to cook all the way through. Transfer to a wire rack and leave to cool.

3 Place the chocolate, remaining butter and the orange juice in a heatproof bowl and sit over a pan of simmering water. Heat gently for 5 mins or so, stirring from time to time, until the chocolate melts. Stir in the grated zest.

4 Whisk the cream and remaining sugar together until firm. Make a hole in the side of each profiterole and gently fill with the cream using either a piping bag or small teaspoon. Divide the profiteroles between serving bowls and drizzle with the chocolate orange sauce. Serve straightaway.



95p
per serving

Sherry Orange Chicken

Takes 55 mins Serves 6

- 12 chicken thighs, each slashed a few times
- 2 small oranges, sliced
- 1 lemon, sliced
- 1tsp pink peppercorns, crushed
- 2tbsp marmalade
- 100ml dry sherry or white wine
- 2tbsp olive oil
- Few sprigs tarragon, leaves picked and chopped

1 Heat the oven to 190C, gas 5. In a large bowl, toss all the ingredients together. Scatter into a baking dish and sprinkle with sea salt.

2 Roast for 45-50 mins, turning a few times until the chicken is cooked through and sticky.

MONEY SAVERS

High in vitamin C, this super citrus works with both savoury and sweet dishes

Oranges from 76p Per pack



Orange Drizzle Loaf Cake

This is very moist, so it's better to wait until it's completely cooled before cutting into slices.

Takes 1 hr 15 mins Serves 8-10

- 175g butter
- 175g caster sugar
- 3 eggs
- 125g self-raising flour
- 100g ground almonds
- Zest 2 oranges
- FOR THE ICING**
- Zest 1 large orange and 1½tbsp juice
- 110g icing sugar, sifted

1 Heat oven to 180C, gas 4. Grease and line a 2lb loaf tin. In a large bowl, using an electric

hand whisk, beat together all the cake ingredients for 3-4 mins until light. Spoon into the tin, smooth surface and bake for 50 mins-1 hr until springy to the touch.

2 To make the icing, whisk together the orange zest, juice and icing sugar until smooth. 3 While the cake is still hot in the tin, drizzle over a few tablespoons of the icing. Once cool, remove the cake from the tin and drizzle with the remaining icing. Decorate with a few zest twirls, if liked.

As they are the star of the show, go for the juiciest oranges you can find

PROMOTION

‘We used Quidco earnings to buy Champagne!’



'I first heard about Quidco in 2007 on Martin Lewis' website, moneysavingexpert.com,' Claire continues. 'I decided to use it for cashback on my train fares, as I often travel to Manchester to see my boyfriend, Adam. I get around 4-5% cashback on the tickets.'

Before long Claire was using Quidco for other purchases, too. She used it to earn cashback on clothes at M&S and for home and travel insurance. 'I've had a winter weekend away with three friends every year for ten years,' she explains. 'We always go somewhere colder than London. We went to Prague and I shared the money I earned booking through Quidco with the group. Last year, we were on our way to Munich and one friend announced he was getting engaged, so I used my Quidco earnings to buy Champagne!'

You can earn with Quidco in lots of ways...

- **Online shopping** for everyday purchases with Quidco will earn you a percentage of your checkout total in cashback, paid into your online account.
- **Get instant discounts** by using voucher codes at the checkout when you shop.
- **Get in-store cashback** at shops by registering your credit or debit card with Quidco.
- **Earn cashback** when you swap providers using Quidco. Compare for car, home and travel insurance.

Terms and conditions apply. See website for details

So be savvy, join for free and start earning

Quidco

visit quidco.com today



Kids in the Kitchen... School holiday bakes

To avoid the inevitable cries of 'We're bored!', get them started on these fun treats that everyone will enjoy



Surprise-inside Cupcakes

TAKES 60 MINS MAKES 6

1 Heat the oven to 180C, gas 4. Arrange **6 Dr. Oetker Edible Wafer Cupcake Cases** spaced apart on a clean baking sheet.

2 Put **65g margarine, softened, 65g caster sugar, 1tsp vanilla extract and 1 egg**, beaten, in a bowl. Sift

75g self-raising flour on top and then beat all the ingredients together using an electric whisk until well combined.

3 Divide the mixture between the cupcake cases. Smooth the tops and bake in the oven for 20-22 mins until risen, lightly golden and just firm to the touch. Transfer to a wire rack to cool.

4 To decorate, using a small spoon, scoop out a piece of sponge from the top of each cake and fill with **Dr. Oetker Rainbow Popping Candy**. Replace the scooped out cake, trimming if necessary, to snugly fit the top of the cake again.

5 Starting in the middle of a cake, pipe **Dr. Oetker Easy Swirl Cupcake Icing** round in an anti-clockwise direction to cover the top of the cake, then continue piping round to form a swirl on top.

6 Just before serving, sprinkle the cakes with a few more pieces of popping candy.

Rocky Road Fridge Roulade

TAKES 10 MINS, PLUS CHILLING
SERVES 8

1 Mix 130ml single cream, 200g shortbread, crushed in a food processor, 50g dried sour cherries, very roughly chopped, 85g mini marshmallows, 50g each macadamia nuts, walnuts and pistachios, roughly chopped, and 35g desiccated coconut together to make a crumbly dough. Using a big piece of clingfilm to help you, shape into a log about 7cm wide. Wrap tightly in clingfilm, then put in the fridge to harden for around 2-3 hrs.

2 Once set, drizzle with 50g white chocolate, melted and cooled, then finely chop some extra pistachios and sprinkle over the roulade. Leave out of the fridge for at least 30 mins before serving in thin slices.

They'll love this - every slice is pure delight!



2

Woman & Home

Vanilla Whoopie Pies

TAKES 40 MINS MAKES 8

1 Heat the oven to 180C, gas 4. Line 2 or 3 baking sheets with greaseproof paper. In a mixing bowl, cream 125g butter or margarine, softened, and 200g caster sugar together until pale and creamy, then beat in 1 egg and add 2-3 drops vanilla extract.

2 Sift 450g plain flour, 1/4tsp bicarbonate of soda and 1/2tsp salt into another

bowl. Gradually add spoonfuls of the flour mixture to the butter mixture, mixing well after each addition, along with sufficient low-fat buttermilk (around 250ml) to make a smooth, thick cake mixture. You may not require the full amount of buttermilk, so add it only until you reach the right consistency.

3 Using a 5cm-diameter ice-cream scoop, drop 6-8 scoops of the mixture onto each baking tray, spaced



3

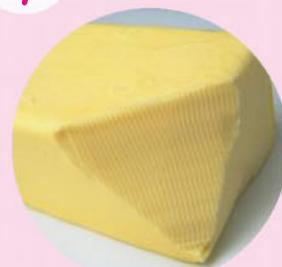
4 Biscuits

well apart to allow room for spreading. Bake in the oven for 12-14 mins until risen, lightly golden and firm to the touch. Cool for 5 mins on the trays before transferring to a wire rack to cool completely.

4 For the topping, sift 150g icing sugar into a mixing bowl and add a few drops of vanilla extract. Gradually add 5-6tsp warm water to make a smooth, spreadable icing. Spread thickly over the peaked side of half the cold cakes. Sprinkle with hundreds and thousands and leave to set.

5 For the filling, put 150g unsalted butter, softened, into a mixing bowl and beat until soft. Gradually sieve in 250g icing sugar, beating well after each addition, to make a smooth, spreadable icing and add a few drops of Dr. Oetker Hot Pink Gel Food Colour until the desired colour is achieved. Either spoon the filling into a piping bag fitted with a plain 1/2cm nozzle and pipe over the flat size of the remaining pie halves, or alternatively spread thickly using a knife.

6 To serve, when the iced pie tops are set, carefully sandwich them onto the filled pie halves and enjoy.



100g butter

+



50g caster sugar

=



Dotty Shortbread Hearts

For this recipe visit
www.goodtoknow.co.uk/recipes/537250/dotty-shortbread-hearts



Pyrex www.pyrex.eu

Zesty Chocolate Biscuits

**TAKES 45 MINS, PLUS CHILLING
SERVES 20**

1 In a bowl, beat together **175g unsalted butter**, softened, and **75g golden icing sugar**. Add **freshly grated zest of 1 orange**, **1-2 drops orange extract** and **15g poppy seeds**, and mix to combine. Gradually add **225g self-raising flour**, stirring together until you

have added it all and you have a smooth biscuit dough.

2 Shape the dough into a disc, wrap in clingfilm and chill in the fridge for around 20 mins. **3** Heat the oven to **160C, gas 3**. Roll out the dough on a lightly dusted worktop to around 5mm thick. Dip your cutter in flour and cut out the biscuits; carefully transfer onto a lined baking sheet.

4 Bake the biscuits for 10-12 mins until pale gold (you can roll and bake in batches, if preferred). Leave the biscuits on the tray for 5 mins to let them firm up a little, then carefully transfer to a wire rack to cool. **5** Break **75g milk chocolate** into pieces and place in a small bowl which is sitting over a pan of gently simmering water – don't let the water touch

the bottom of the bowl (or you could melt the chocolate in the microwave on a very low setting).

6 When the biscuits have cooled, put some extra baking paper under the cooling rack and use a spoon to splatter and drizzle over the melted chocolate, then let this set.



Dr. Oetker www.oetker.co.uk

Nutty Banoffee Muffins

TAKES 40 MINS MAKES 12

1 Heat the oven to **190C, gas 5**. Line a muffin tin with **12 muffin cases**. Sift **225g wholewheat plain flour** and **1tsp bicarbonate of soda** into a mixing bowl, adding any husks that remain behind in the sieve. Stir in **115g light brown sugar** and **50g walnuts**, finely chopped. Make a well in the centre of the mixture.

2 In a measuring jug, mix together **1 medium egg**, beaten, **200ml low-fat buttermilk**, **60ml sunflower oil**, **1 large ripe banana**, peeled and mashed, and **2tsp Dr. Oetker Caramel Flavour**. Pour into the well and mix to form a thick batter. **3** Spoon the mixture into the muffin cases. Put a **dried banana chip** on top of each muffin and bake in the oven for about 20 mins until risen and lightly golden. Transfer to a wire rack to cool. Serve warm or cold.

It's time to
get the wooden
spoons out!

7

Maple, Pistachio & Cranberry Flapjacks

TAKES 35 MINS SERVES 12

1 Heat the oven to 180C, gas 4. Put 150g butter, 50g golden caster sugar, 100g maple syrup and 100g golden syrup in a pan and heat until the butter has melted. Add 275g porridge oats, 275g pistachios, shelled, and 175g dried berries and cherries; stir the mixture well.

2 Spread the mixture into a 18cm square cake tin and press down well. Bake for 25 mins, until just golden brown around the edges.

3 Remove from the oven and sprinkle with 50g white chocolate chips while still hot. Leave to cool in the tin before turning out and cutting into slices.



8

Gingerbread Men

TAKES 30 MINS MAKES 14

1 Heat the oven to 180C, gas 4. Lightly grease 2 baking sheets with Trex. Beat 75g Trex, at room temperature, 50g butter and 125g light muscovado sugar together until light and creamy. Do this by hand with a wooden spoon, or use a hand-held electric mixer. Stir in 2tbsp golden syrup and 1 small egg, beaten, beating well until the mixture is smooth.

3 Sift in 300g plain flour, 1½tsp ground ginger and 1tsp baking powder, then stir them into the mixture to give a smooth dough.

4 Dust a worksurface with a little flour, then roll out the dough thinly to the thickness of about 3mm. Use a gingerbread-man cutter to cut out the biscuits, re-rolling the dough as necessary. Place about 4 men on each baking sheet, allowing room for them to spread a little.

5 Press currants into the biscuits to form eyes and noses, then bake for 10-12 mins until golden brown. Cool for a few moments on the sheet, then carefully transfer to a wire rack to cool completely. Bake the remaining biscuits as before.

6 When cool, pipe a little ready-make piping icing onto each gingerbread man for the mouths and buttons, then place some sweets on top.

9 Bake



2 large ripe bananas



225g self-raising flour



Banana Bread

For this recipe visit www.goodtoknow.co.uk/recipes/142372/banana-bread

Over to you!



DO YOUR KIDS LIKE BAKING?
WHAT'S THEIR FAVOURITE
THING TO MAKE?



Yes! Brownies.
Nita Nita



Either fairy cakes or
chocolate orange
Victoria sponge.
Joanne Mason



My kids loved
making chocolate
marshmallow skewers
– they called them
'chocolate rockets' :).
Nicola Blakeley

Jammy Oysters

TAKES 55 MINS, PLUS CHILLING
MAKES 18

1 Make the shortcrust pastry by rubbing 100g unsalted butter into 225g plain flour and a pinch of salt until it resembles fine breadcrumbs, then add 2-3tbsp cold water and bring together to form a dough. Alternatively, use a food processor. Wrap in clingfilm and chill for 30 mins.

2 Heat the oven to 180C, gas 4. Roll out the chilled pastry and cut 18 discs

using a fluted round cutter and place these in an 18-hole patty tin. These will be the pastry cases.

3 In a separate bowl, cream together 60g butter and 60g sugar. Once creamed into a thick mixture, add 70g ground almonds and 1 egg, beaten, and stir well.

4 Place a small spoonful of the almond mixture into each of the pastry cases, put the tray in the oven and bake for 20 mins. Remove from the oven and allow to cool.

5 Carefully remove the cooked almond filling from the pastry cases and set aside. These will be almond lids.

6 Make the buttercream by beating 50g unsalted butter, well softened, a few drops of vanilla extract and 100g icing sugar together until light and fluffy. Fill the pastry cases with a selection of jams – we used Duerr's apricot, strawberry and blackcurrant. Spoon or pipe a little buttercream at one side and then place the almond 'lid' on top.

10



Duerr's www.duerrs.co.uk

Chocolate Brownies

TAKES 40 MINS MAKES 24

1 Heat the oven to 180C, gas 4, and line a deep baking tin with greaseproof paper.

2 Melt 275g dark chocolate (at least 70% cocoa solids) and 225g unsalted butter gently in a saucepan. Remove from the heat and stir in 400g caster sugar and 1/2tsp vanilla extract. Leave to cool slightly.

3 Whisk 5 eggs, beaten, into the mixture a little at a time, then fold 200g plain flour, sifted, and a little salt, until you have a smooth mixture.

4 Pour the mixture into the lined tin, and bake for about 25 mins.

11



12

Easy Peasy Cupcakes



TAKES 30 MINS SERVES 12

1 Heat the oven to 180C, gas 4. Place 12 paper muffin cases into a muffin tin.

2 In a large mixing bowl, beat together **125g Trex**, at room temperature, and **150g caster sugar** until light and fluffy. You can do this by hand with a wooden spoon, or use a hand-held electric mixer. Gradually add **3 eggs**, beaten, beating well between each addition. Stir in **1tsp vanilla extract** and **1tbsp milk**.

3 Sift **150g self-raising flour** and **1/4tsp salt** into the mixing bowl, then gently fold into the mixture using a large metal spoon.

4 Spoon the mixture into the paper cases. Transfer to the middle shelf of the oven and bake for 20-22 mins, until risen and golden. Cool in the tin for a few mins, then transfer to a wire rack to cool completely.

5 To make the icing, beat **115g butter** in a basin until smooth and creamy. Gradually sift in **225g icing sugar**, beating well after each addition. Beat in **1/2tsp vanilla extract** and add a few drops of food colouring, if using, then use to top the cakes. Add **sugar flowers** to decorate, if liked.



Our baking blogger Anneliese says: 'My little boy loved making and decorating his butterfly cakes. He particularly enjoyed scoffing the mascarpone and jam filling, and he was devastated once he had licked the bowl clean! We had great fun making these simple, pretty and delicious treats – long live the butterfly cake!' For more of Anneliese's child-friendly recipes, visit www.goodtoknow.co.uk/mummys-little-helpers

White Chocolate Chip Butterfly Cakes



13

TAKES 50 MINS MAKES 10

1 Preheat the oven to 200C, gas 6. Put your little helper to good use and ask them to place a muffin case into each hole in your muffin tin.

2 In a mixing bowl, add **100g self-raising flour**, **100g caster sugar**, **100g Stork margarine** (or softened butter), **2 large eggs**, **1tsp baking**

powder, **1tbsp milk** and **100g white chocolate chips** and give it a good mix. Your child can help with the weighing and, if you are feeling brave, perhaps they could even go as far as cracking the eggs! It might be a good idea to do this into a separate bowl so you can easily retrieve any pieces of stray shell!

3 Once all the cake ingredients are in the bowl you can combine them with a wooden spoon or balloon whisk. When the cake batter is smooth and well combined, spoon the mixture into the paper cases. This really is a great job for your helper. Give them a dessert spoon and be prepared to wipe down your worktops afterwards!

4 Put the muffin tray in the oven and cook for around 20 mins, until golden brown. Once the cakes are cooked, put them on a wire rack to cool.

5 Meanwhile, make the filling – it's so easy for children to do with very little assistance. Simply put **150g mascarpone** and **65g raspberry jam** into a bowl and mix to combine. It is a soft mixture, so don't expect it to thicken as much as buttercream.

6 When the cakes are cold you can use a knife to cut out a circle from the top of each one. Cut each circle in half to make the 'wings'. If your child is old enough to do this, then pass the job their way – but it might be a good idea to stick to a table knife! Even a very young child can have the fun job of filling each cake hole with the pink creamy filling.

7 To stick the decorative sprinkles to the wings, melt **50g white chocolate** in a bowl and dip the top of each 'wing' in the chocolate, then dip into some sprinkles. Top your cakes with the pretty wings and voila!

BAKING ON A BUDGET

Teaching the kids how to cook is loads of fun – but it can be expensive, too (particularly if things don't turn out quite right the first time around!). Try our budget baking tips to help you keep costs down while they're learning the ropes...

BUY IN BULK
Clear out a cupboard in your kitchen and designate it as the baking cupboard, then stock it up with non-perishable supplies like

flour, sugar and dried fruits. Gram for gram, larger bags end up costing you much less, and they can be stored for months.

CHOOSE CAREFULLY
More often than not, supermarket value-range ingredients are just as delicious as their more expensive counterparts. If you want to showcase a particular ingredient – for instance, a high-quality bar of chocolate – it won't matter if your flour and sugar are

basics; the quality of the principal flavour will shine through.

IMPROVISE
There's also no need to invest in fancy equipment for your recipes – just a simple cake tin and a couple of baking sheets should do the trick. Some items can even be created using things you already have – sandwich bags can become piping bags, wine bottles become rolling pins, and two forks back to back? A great homemade whisk!

MIX AND MATCH
You can mix sugars, swap fruits for your favourites (or more likely, whatever's left in the fruit bowl) and replace spices you haven't got with similar ones in your cupboard. As long as you've got all the measurements right and the main ingredients are in there, you can be creative with your flavours and use whatever you've got to hand, rather than splashing out at the shops. Plus, the kids will be none the wiser!



New Year cocktails

There's nothing better than a special little tipple over the festive season, so be inspired by wine and drinks writer Stuart Walton's exotic mixes

*Tis the season
to be merry,
so dust off
that old
cocktail
shaker and
get mixing!*



Champagne Cocktail

MAKES 1 GLASS

The original Champagne cocktail is an American recipe dating from the 19th century, although nobody appears to know precisely when it was first invented. I would use only a relatively inexpensive, non-vintage wine. As a rule, the very best stuff should never be mixed.

1 sugar cube
2 dashes Angostura bitters
¼ measure (1tsp) Cognac
Champagne

- 1** Drop the sugar cube into a Champagne flute, and add the Angostura, rolling the sugar lump to soak it.
- 2** Pour in the brandy, and then top the glass up with freshly opened Champagne.



My Fair Lady

MAKES 1 GLASS

This frothy, fruity cocktail was invented at London's Savoy Hotel in the 1950s to coincide with a production of the much-loved Lerner and Loewe musical based on George Bernard Shaw's play, *Pygmalion*.

1½tbsp gin
2tsp orange juice
2tsp lemon juice
1tsp crème de fraise
1 egg white
Slice of orange, to garnish (optional)

- 1** Shake the gin, orange juice, lemon juice, crème de fraise and egg white thoroughly with ice in a cocktail shaker.
- 2** Strain into a cocktail glass.
- 3** Skewer a slice of orange on a cocktail stick (or toothpick) and use to garnish the rim of the glass, if you like.



If you're having a party, don't just rely on a few bits of cheese and pineapple. For tasty nibbles that won't break your budget, see page 26

3 OF THE BEST...Cocktail shakers



Speedy shaker
Half hammered cocktail shaker, £25, John Lewis



Hands-free
Attelier du Vin electric cocktail shaker, £35, Amara



Budget option
Stainless-steel cocktail shaker, £8, Sainsbury's



Passion Punch

MAKES 1 GLASS

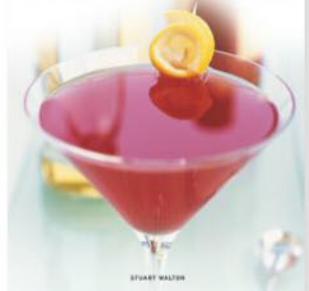
Although it's not really a punch at all, the combination of passion fruit and grape juices in this recipe is a winning one. The acidity of the one is mitigated by the sweetness of the other, with the pineapple syrup adding a viscous texture to the drink.

6tsp light rum
1½tbsp red grape juice
1½tbsp passion fruit juice
1tsp pineapple syrup (from a can)
Piece of kumquat rind, to garnish

- 1 Shake all the ingredients well with ice in a cocktail shaker.
- 2 Strain into a glass.
- 3 Garnish with a piece of kumquat rind, if you like.

CLASSIC COCKTAILS

OVER 150 SENSATIONAL DRINK RECIPES SHOWN IN 250 PHOTOGRAPHS



MIX IT UP!

Classic Cocktails by Stuart Walton (£7.99, Southwater) is available from all good bookshops.



Cake Corner



Share your brilliant bakes at www.facebook.com/goodtoknowrecipes

Editor's
favourite

No one will be able to
resist this fabulous
creation – and as it only
takes an hour to make,
they won't have long
to wait to dive in!

good to know recipes



Chocolate Fudge Cake
page 43



Victoria Threader's New Year
Party Cupcakes page 40



Monika's Cocktail Cookies
page 46



Paul Stuchbury's Doughnut
Cake page 45

Turn page for ideas & recipes



Victoria's Cupcake Secrets

Victoria Threader is a goodtoknow Facebook fan whose posts of her fantastic cupcakes made her a hit with our other fans. Each month, she shares her latest creations. You can also find her at www.goodtoknow.co.uk/victoria

If you want to become a goodtoknow champion, share your recipes and ideas at www.facebook.com/goodtoknowrecipes

New Year Party Cupcakes

TAKES 1 HR 40 MINS

MAKES 12

For the cupcakes

150g self-raising flour
150g butter
150g golden caster sugar
3 medium eggs
1tsp vanilla bean paste

For the buttercream

3 egg whites
Pinch of salt
225g caster sugar
300g unsalted butter, cubed
1tsp vanilla bean paste

For the toppers

250g dark chocolate
Gold coloured sprinkles
Edible glitter

1 Heat the oven to 160C/gas 3. Put all of the cupcake ingredients into a large bowl and, using a mixer, whisk on a medium speed until just combined. Divide the cake mixture between paper cases and bake in the oven for 30 mins or until golden brown and springy to the touch. Cool in the trays for 10 mins, then pop on a wire rack to cool completely.

2 To make the toppers, break up the dark chocolate into small pieces and melt in the microwave in 10-second bursts until smooth. Add the chocolate to a piping bag. Snip off the end and pipe circles onto baking paper. Scatter over the sprinkles and glitter, and press down lightly. Leave to set while the cakes cool.

3 To make the buttercream, place the egg whites, salt and sugar in a large heatproof bowl and heat over a pan of boiling water, making sure the water doesn't touch the bowl. If you have a sugar thermometer, the sugar will be dissolved when it gets to 140C-160C, or, if not, when the mixture no longer feels gritty. Be careful, as the melted sugar is extremely hot.

4 When the sugar has dissolved, beat with an electric whisk until you have stiff-peak consistency (about 8 mins). Once the bowl is cool to touch on the outside, add the butter, 1 cube at a time, until all of the butter has been mixed in. Keep beating until you hear a slapping sound, then add the vanilla bean paste and beat again for around 2 mins.

5 Attach a Wilton 6B nozzle to the end of another piping bag and fill with the buttercream. Push all of the air out of the bag and twist the end at the top of the icing to secure. Pipe a swirl onto each cupcake, starting in the centre, moving around to the outside edge and back to the centre again, finishing by pushing down slightly and pulling up quickly. Add the finished toppers, and serve.



To fill the piping bag with melted chocolate, place the bag over a glass



Carefully pipe the chocolate into even-sized circles on baking paper



Before the chocolate sets, top with the decorations – stars, sprinkles and glitter



Press the decorations down, making sure all the chocolate is covered



Use a Wilton 6B nozzle on a piping bag to swirl on the buttercream

These cupcakes with
sparkle are perfect
for a celebration



Follow us on Pinterest at
[pinterest.com/goodtoknowcouk](https://www.pinterest.com/goodtoknowcouk)

Make it for the grown ups

Two chocolate cakes, two very different flavours. Salted caramel is a trend that's (happily) not going away, and chocolate fudge is everyone's favourite



Toasted Pecan & Ginger Cake with Salted Caramel Topping

TAKES 1 HR SERVES 12-16

This cake has everything you could want – warm ginger, toasted nuts, a kick of boozy cream and, of course, salted caramel.

375g unsalted butter, softened

375g soft light brown sugar

6 eggs

150g pecans, toasted and finely chopped

300g self-raising flour

1tsp baking powder

50g stem ginger in syrup, chopped, plus

2tbsp syrup

FOR THE FILLING

500ml crème fraîche

3-4tbsp golden rum, to taste

3-4tbsp icing sugar, to taste

FOR THE SALTED CARAMEL TOP

300g dulce de leche (we used Carnation caramel)

Juice $\frac{1}{2}$ lemon

1tsp sea salt, roughly crushed

FOR THE PECAN BRITTLE

100g caster sugar

25g pecans, toasted, chopped and kept warm

YOU WILL ALSO NEED

3 x 20cm sandwich tins, oiled and bottom lined

1 baking sheet, well oiled

1 Heat the oven to 170C, gas 3. Cream the butter and sugar together until light and fluffy. Beat in the eggs one at a time, then fold in the pecans, flour, baking powder and ginger with a good pinch of salt. Divide the mixture evenly between the tins and bake in the centre of the oven for 30 mins, rotating the tins after 20 mins, so that they cook evenly.

2 Remove from the oven and leave to cool in the tin for a couple of mins, before tipping out onto a wire rack to cool upside down.

3 While they're cooling, make the brittle.

Heat the sugar gently in a shallow pan until it melts and forms a golden caramel. Working quickly, tip in the warm nut pieces, then spread the caramel as thinly as possible over the oiled baking sheet. Be careful – it will get very hot very quickly. Leave to cool completely, then break into shards.

4 To make the filling, beat the crème fraîche with the rum and icing sugar until soft peaks form, then chill. Mix the dulce de leche with the lemon juice and sea salt and set aside.

5 When the cakes are cool, level off the tops if they're too domed. Spread 2 cakes with the filling, then place one on a plate and top with the second. Carefully place the third cake on top and spread with the salted caramel, dripping a little down the sides. Pile the shards of brittle on top, then serve.

Chocolate Fudge Cake

TAKES 1 HR, PLUS COOLING SERVES 12-16

A real centrepiece for any die-hard chocolate fans. The almonds keep the cake fantastically moist and fudgy.

300g unsalted butter, softened

300g golden caster sugar

5 large eggs

125g self-raising flour

125g ground almonds

75g good-quality cocoa powder, plus more for dusting

1tsp baking powder

200ml milk

Crystallised rose petals, to decorate (optional)

FOR THE FROSTING

200g golden caster sugar

700g dark chocolate (around 60% cocoa solids), chopped into small pieces

YOU WILL ALSO NEED

2 x 19cm sandwich tins, oiled and bottom lined

1 Heat the oven to 180C, gas 4. Dust the edges of the oiled cake tins with cocoa, shaking out the excess, so you're left with an even coating.

2 Cream the butter and sugar together until pale and fluffy. Beat in the eggs one at a time, then fold in the flour, almonds, cocoa and baking powder with a pinch of salt. Stir in the milk until just smooth, then divide between the sandwich tins and bake in the centre of the oven for 40 mins.

3 Remove the cakes from the oven, cool in

the tin for 5 mins, then invert onto a wire rack and leave to cool completely.

4 While the cakes are cooling, make the frosting. Place the sugar in a large saucepan with 200ml water, bring slowly to a simmer and simmer vigorously for 5 mins, until you have a light syrup – it should feel like Vaseline when rubbed between your finger tips. Remove from the heat, tip in the chocolate, whisk until smooth, then cool for 30 mins.

5 To assemble, cut both cakes in half. Place the top half of one cake, cut-side up, on a stand and spread with a little frosting. Repeat with all the rest of the layers, finishing with the top half of the cake, then use the rest of the frosting to cover the sides and top. This icing sets quite quickly, so if you need to smooth patches out, use a hot, wet palette knife. Decorate with the crystallised rose petals.



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for the
family

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You've Been Busy!

This is your page! Whether you've made a recipe from our magazine or website, created your own treats, or got in touch via Facebook, we're always pleased to see what you've been up to...

Reader recipe of the month

Butternut Squash & Orange Cake

by Sue Harris



TAKES 2 HRS SERVES 8-10

170g butter
170g light brown sugar
3 beaten eggs
Grated zest and juice 1 orange
225g self-raising flour
1tsp baking powder
1tsp ground cinnamon
225g grated butternut squash (weight after peeling and deseeding)
100g sultanas or raisins
For the fudge topping
170g light brown sugar
1tbsp butter

225ml double cream
Vanilla essence, to taste

- 1** Preheat the oven to 180C, gas 4. Grease and line a 18cm tin or circular bundt tin, if you have one.
- 2** Beat the butter and sugar together until fluffy. Gradually add the eggs, followed by the orange zest.
- 3** Fold in the flour, baking powder, cinnamon, squash and dried fruit, and a little orange juice if needed.

- 4** Spoon into the tin and bake for approximately 1 hr, or until risen, firm to the touch and golden brown. Leave to cool in the tin for a few mins, then turn out onto a wire rack to cool completely.
- 5** For the topping, combine the sugar, butter and cream in a small saucepan and cook for 5 mins. Remove from the heat and add vanilla. Whisk to combine and return to the heat for 1 min until thickened. Pour over the cake and allow to set before serving.



The fudge topping adds the finishing touch to this tasty treat!



Alessandra Botham: 'A pretty chocolate mousse.'



Heather Osmon: 'I made this little cake as a gift for my friend's secret wedding. Inside it was rich chocolate cake.'



Jennifer Gordon: 'I made biscuits for the first time today. They are perfect for a treat with coffee (or tea!).'

goodtoknow Baking Stars



Julie Sugden:
‘Made this for my son’s 10th birthday.’



Susan Lee: ‘Thought I’d share one of my fave bakes...Chelsea buns with a cream cheese glaze that sinks in as they cool.’



Judith Bridges:
‘Sharing my chequerboard cake with you...’



Tawney Horses:
‘Made these toffee cupcakes with salted caramel frosting, filled with salted caramel sauce.’



Paul Stuchbury:
‘I’ve been asked to make a cake that looks like a doughnut, so here’s a pic of my first attempt.’



Sam Hoey: ‘Ginger and Lime Cupcakes – a great combination and not too sweet, so you can have two!’

LET'S TALK



What have you been baking lately?

‘Cookie Pizza’... so easy to make, the kids love them.
Karyn Ryan

Dark chocolate cake, filled with brandied apricots and covered in ganache and chocolate shavings. Yum!
Astrid Derbyshire

Wholemeal banana cake & sticky Parkin!
Rachel Jones

Cooking chilli and baking the bread to go with it. x
Linda Serendipity McNamara

Banana cake and apple flapjack – got lots of fruit that needs using.
Gemma Hynds

Chocolate marble cake in a bundt tin.
Lindsay Eastwood

Join in at www.facebook.com/goodtoknowrecipes



Monika's Creative Cookies

Every month, Monika Horcickova shows us how to make the cutest cookies around. Here, she raises a glass to the festive season!

Champagne Glass Cookies

TAKES 2 HRS, PLUS CHILLING, COOLING AND DRYING MAKES ABOUT 30

For the cookies

250g butter
200g brown sugar
100g caster sugar
2 eggs
1tsp vanilla extract
¾tsp salt
¼tsp baking powder
70g cocoa
450g plain flour

For the decoration

1tbsp egg white powder
450-500g icing sugar
Edible dust food colour in gold
Crystal sugar

1 Cream the butter and sugars together until light and fluffy. Add the eggs, one at a time, and mix again. Add the vanilla extract, salt and baking powder, and mix again. Stir in the cocoa until well blended. Sift the flour, then add to the butter mixture little by little, until well incorporated and a ball has formed. Do this by hand.

2 Divide the dough into 2. Place each piece between 2 sheets of parchment paper and gently roll until 5mm thick. Place the rolled dough in the fridge to chill for 1 hr.

3 Meanwhile, make the icing. Add the egg powder to 4tbsp warm water, mix in and leave to stand for 30 mins. Put in a clean bowl and add a little icing sugar, beating well with a clean spoon. Continue adding icing sugar a little at a time and beating well. Continue beating until a stiff consistency is obtained.

4 Put a little of the icing (about 200g) into a bowl and add the food colouring and a few drops of water, then gently fold the water into the icing. Continue adding drops of water until the icing is a honey-like consistency. Spoon the icing into piping bags fitted with nozzles, or squeezy bottles. Do the same for the white icing. For this project, you will also need the white icing in a thicker consistency, so reserve enough icing to make

2 versions. The thick icing has to be just soft enough to squeeze out of the piping bag, but also thick enough to hold its shape.

5 Heat the oven to 190C, gas 5. Cut out glass shapes from the dough, carefully placing them onto a baking sheet covered with greaseproof paper and bake for about 7-10 mins. Transfer the cookies to a cooling rack and leave to cool before decorating.

6 Outline, then flood the cookies with the softer white icing, leaving a triangle in the middle – you will fill this later with the gold icing. Leave the cookies to dry.

7 Fill the triangles with the gold icing and add a few drops as bubbles. Gently hold the cookie over a bowl and, while the icing is still wet, sprinkle the crystal sugar over. Leave them to dry.

8 Once dry, use the stiff white icing to outline the cookies, giving you the finishing touch.



Outline the cookies with white icing, then fill in, leaving a triangle.



Fill in the triangle with gold icing, then add a few bubbles at the top.



After sprinkling over the crystal sugar, outline the cookies with more icing.



A simple, but effective design that will delight all. Cheers!



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Weekend WONDERS

Looking for recipes to try at home? You'll enjoy making these dishes and sharing them with your family and friends



Friday Night Dinner

Garlic & Herb Gnocchi with Ratatouille

Takes 1 hr 30 mins Serves 2

A comforting classic with a cheesy surprise.

For the gnocchi • 500g Maris Piper or King Edward potatoes • 3 x Boursin Garlic & Herbs Portions • 1 medium egg yolk • 175g plain flour • 10g freshly grated Parmesan • 10g butter

For the ratatouille • 2 medium tomatoes • 1tbsp vegetable oil • ½ onion, finely diced • 1 garlic clove, finely chopped • ¼ green pepper • ¼ red pepper • ¼ courgette • ¼ aubergine • 1tbsp tomato purée • 1tsp fresh thyme leaves

1 Put the whole potatoes in a preheated oven at 180C, gas 4, for around 50 mins until completely cooked through.

2 Meanwhile, score the base of each tomato and plunge into a bowl of boiling water for about 20 secs. Peel the skin from the tomatoes and discard.

Chop the tomatoes into a medium dice.

3 Heat the oil in a frying pan over medium heat and add the onion and garlic. Cook for 1-2 mins. Then cut the peppers, courgette and aubergine into similar-sized pieces and add to the pan. Cook for a further 1-2 mins.

4 Add the tomato, purée and thyme to the pan, and cook gently for 5-8 mins until just cooked. Remove from the heat until required later.

5 Once the potatoes are cooked, slice open, scoop out the potato and put through a fine sieve or potato ricer.

before placing in a large bowl. Make a well in the potato and add the Boursin Garlic & Herbs Portions; beat together with a spoon, then add the egg yolk and gradually add half the flour. Add the grated Parmesan and more flour until you get a dough-like consistency.

6 Lightly dust a surface with flour, then roll the gnocchi into a long sausage shape. Using a knife, cut the shape into even-sized pieces.

7 Bring a pan of lightly salted water to the boil. Add about 7 gnocchi at a time, and as soon as they float, remove from the pan with a slotted spoon and transfer to a clean tea towel to dry.

8 Heat a non-stick frying pan, add a little oil, then add the gnocchi. Fry until golden in colour, then reduce the heat and add the butter to finish.

9 Re-heat the ratatouille and serve the gnocchi on top.

Saturday Morning Breakfast

Blueberry Pancakes

Takes 30 Mins Makes 10

These light and fluffy pancakes will be a hit with the whole family.

- 150g self-raising flour ● 1tbsp soft light brown sugar ● 1 medium egg
- 125ml milk ● 1tbsp sunflower oil
- 125-150g blueberries ● Oil, for frying
- Maple syrup, to serve

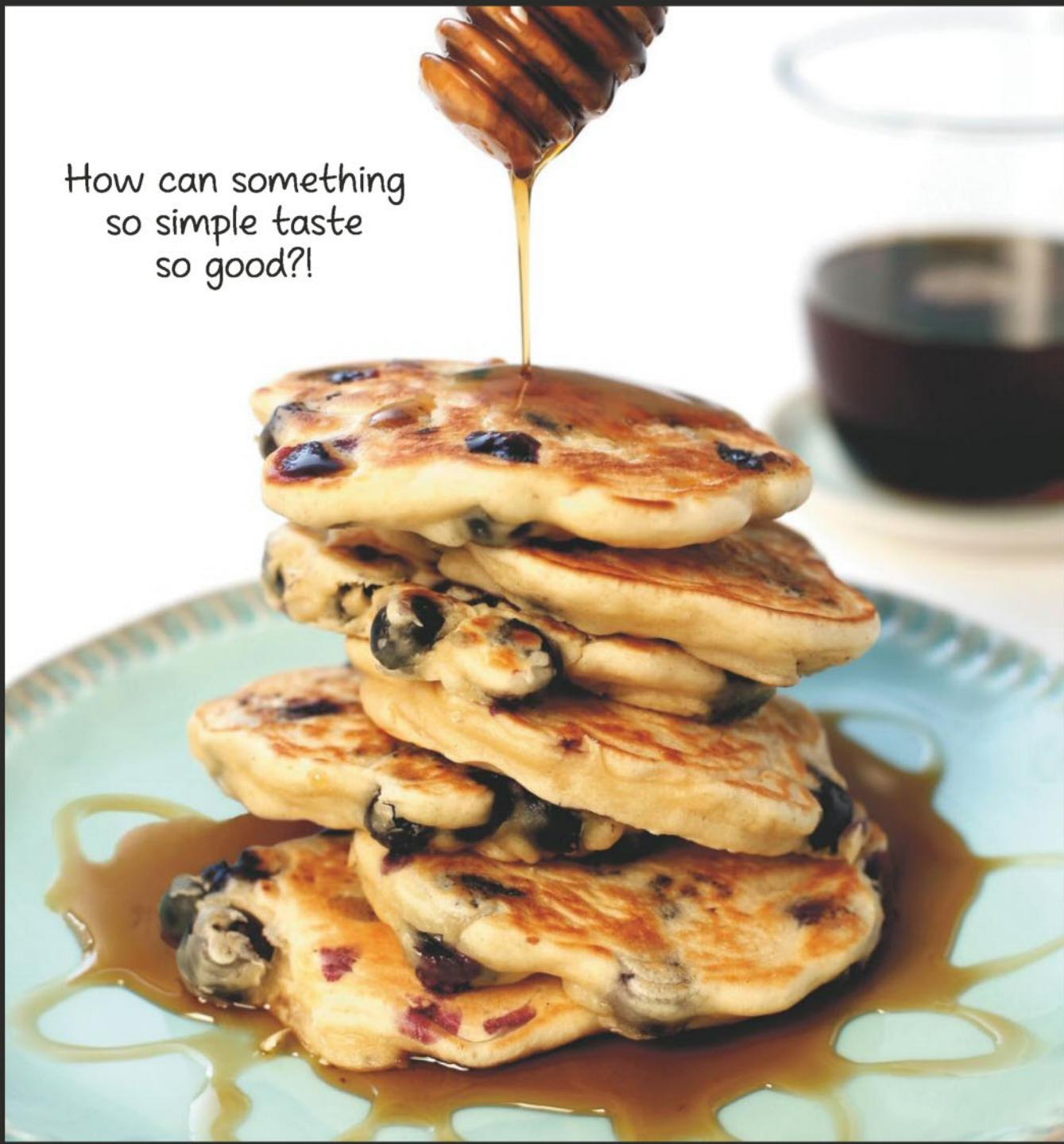
1 Tip the flour into a bowl and stir in the sugar and a pinch of salt. Whisk together the egg, milk and sunflower oil. Gradually whisk the liquid into the flour until the mixture is smooth. Stir in the blueberries.

2 Heat a frying pan and grease it sparingly. Drop rounded tablespoons of the mixture onto the hot surface,

spreading each out to about 7.5cm. Cook for about 1 min, then slide a palette knife under and flip them over and cook for another 30 secs-1 min. Repeat with remaining batter.

3 Stack the pancakes and drizzle over some maple syrup to serve.

How can something
so simple taste
so good?!





This would go so well with a nice glass of wine

Saturday TV Dinner

Chicken Wings, Wedges & 'Slaw

Takes 1 hr 15 mins Serves 4

This easy feast is perfect for munching in front of the telly – and it costs just 85p per person!

For the chicken wings • 2 garlic cloves, crushed • 3tbsp light brown soft sugar • 2tbsp sweet chilli sauce • 4tbsp tomato ketchup • 4tbsp dark soy sauce • 12 chicken wings weighing about 1kg

For the wedges • 3 large potatoes (about 900g) • 2tbsp vegetable oil

For the 'slaw • 2tbsp sweet chilli sauce • 4tbsp salad cream • About 200g green cabbage, shredded • 1 large carrot, peeled and grated

roasting tin and roast for 45 mins on the shelf above the wedges, turning them once until they're cooked through. Take them out to rest for 10 mins before serving.

3 To make the 'slaw, mix the chilli sauce and salad cream in a large bowl. Add the cabbage and carrot, season and mix well. Serve the chicken wings with the potato wedges and 'slaw.

1 Heat the oven to 200C, gas 6. Cut each unpeeled potato into wedges (7–8 per person), mix with the vegetable oil, then bake on a baking sheet in the oven for 55 mins, until crisp and browned.

2 Meanwhile, mix the garlic, brown sugar and sauces in a bowl and coat the chicken wings well. Put in a large

Sunday Roast

Mustard & Thyme Roast Beef

Takes 45 mins Serves 5-6

A simple way to prepare roast beef that's ready in under an hour.

- 1tbsp black peppercorns, crushed
- 2tbsp dry mustard powder ● 4-5tbsp light olive oil ● Approx. 1.4kg topside joint, rolled ● Few sprigs thyme
- 1 onion, sliced

1 Heat the oven to 190C, gas 5. Mix the peppercorns and mustard powder with 2tbsp oil and rub the paste over the surface of the meat. Tuck some sprigs of thyme under the string or elastic around the meat.

2 Put the onion in a roasting tin and place the beef on top. Drizzle with the rest of the olive oil, then roast in

the centre of the oven for about 15 mins per 500g if you want it medium-rare, or 20 mins per 500g if you prefer it medium to well cooked.

3 Remove the meat from the oven and place on a warm plate. Cover loosely with foil and leave it to rest for 10-15 mins, before carving and serving.

TIP Remove the meat from the fridge about an hour before cooking to allow it to reach room temperature.



HOW TO MAKE Houmous

A popular Middle Eastern dish, houmous is surprisingly easy to make and tastes so much better than shop-bought versions. Grab some veg and pitta and get ready to dip!

TAKES 1 HR 40 MINS, PLUS SOAKING SERVES 8

250g dried chickpeas
1½tbsp bicarbonate of soda
4tbsp tahini
Juice 1 lemon
2 garlic cloves, crushed
1tsp cumin
4tbsp extra virgin olive oil
Paprika, to finish
Pitta bread and olives, to serve

1 Put the chickpeas in a bowl and cover with plenty of water. Stir in 1tbsp bicarbonate of soda. Cover the bowl and leave the chickpeas to soak overnight.

2 The chickpeas will have absorbed a lot of water and swollen up. Drain and rinse well, then place in a large saucepan with the remaining ½tbsp bicarbonate of soda. Add enough water to cover.

3 Bring the mixture to the boil and skim off the scum. Cover the pan with the lid slightly askew, and simmer for about 1½ hrs, or until the chickpeas are just tender. Drain and rinse well.

4 In a food processor or blender, whizz together the tahini, lemon juice, garlic and cumin. Then blend in 4tbsp water. Add the chickpeas to the bowl along with 2tbsp olive oil and whizz the

houmous to the desired consistency – it can be left slightly chunky if you prefer more texture, or smooth if you're using it as a dip. Season to taste with salt. Drizzle with the remaining olive oil and sprinkle a little paprika on top, just before serving with pitta bread and olives.

Cook's tip

As with dried beans, it's usually much cheaper to buy dried chickpeas and soak them yourself. Adding bicarbonate of soda to the soaking water and some to the cooking water can help soften the skins. It's also best to buy dried if you're concerned about the amount of sodium in your diet, so you can add as much or little as you like, as some canned versions contain added salt. Adding salt during cooking can mean the skins stay hard, so wait until they're cooked and then season. A 400g can drained chickpeas can be used for speed if you don't have time to soak and cook them. Just drain and rinse, then add them in at Step 4.

Add some extra flavour!

Caramelised onion houmous

Gently cook thin slices of white or brown onion in olive oil and a sprinkle of sugar until they turn golden brown and caramelised. Stir through the houmous and spread over crusty bread or dollop onto crackers.

Pesto houmous

Add 2-3tbsp shop-bought or homemade pesto into your houmous and stir to combine. Top with a grating of fresh Parmesan and serve with crunchy vegetable crudités.

Lemon & coriander houmous

Simple, but so effective – add an additional squeeze of lemon to taste, then mix in finely chopped coriander leaves. Great with wedges of pitta or salad veggies, like cucumber.

Roasted red pepper houmous

Chop and grill roasted red peppers until charred. Remove the skin, then whizz into the houmous mixture until blended. Adventurous cooks may also like to add some finely chopped chilli for a little heat!

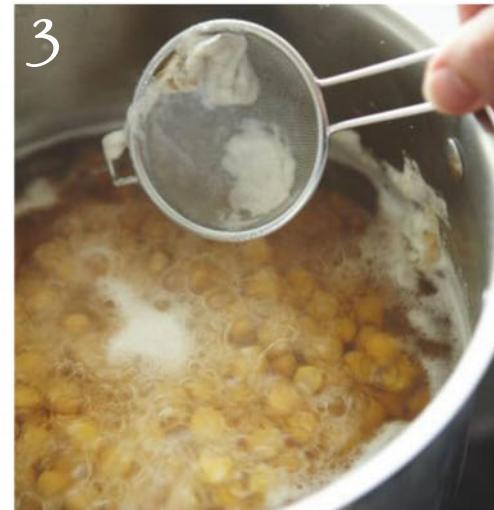
For more step-by-step guides, visit www.goodtoknow.co.uk/cookeryschool



Add bicarbonate of soda to soften the skins



Soak the chickpeas in water overnight



Skim off any scum as it comes to the boil



A satisfying snack
- use wholemeal
pitta bread for a
healthier option

A menu for... *party nights!*

Everything you need for a large number of guests,
including sweet treats and the cocktails

Tarragon Chicken Skewers



Mini Sunday Roasts



IT'S THE WEEKEND

Tarragon Chicken Skewers

TAKES 20 MINS, PLUS MARINATING SERVES 20

This is so tasty, make double and add slices of the chicken to a salad.

250ml white wine
2tsp caster sugar
400g chicken breast, cut into large chunks
1tbsp finely chopped tarragon, plus leaves to serve
1tbsp sunflower oil
5 each red and green seedless grapes, halved

1 Heat the wine and sugar in a large frying pan, season well and bring to a rapid boil. Boil for about 5 mins, until the wine has reduced to about 60ml. Pour into a large bowl and cool for around 10 mins.

2 Add the chicken to the wine and mix well. Set aside for 1 hr to marinate. Drain off the wine and mix with the tarragon.

3 Heat the oil in a large clean frying pan, add the chicken in batches, and cook for 5-6 mins, turning until cooked through and golden. Put a few chunks of chicken on each skewer, topped with a grape half and a tarragon leaf.

Mini Sunday Roasts

TAKES 25 MINS SERVES 30

Swap horseradish for punchy mustard, if you like.

200g giant Yorkshire pudding
1tbsp sunflower oil
200g rump steak, fat trimmed, at room temperature
2tbsp horseradish sauce
3tbsp double cream
100g radishes, sliced into matchsticks
Few thyme leaves, to decorate

1 Cut the Yorkshire pudding into 5cm squares and heat according to pack instructions. Heat the oil in a frying pan, add the steak and cook over a medium heat for 2 mins; turn and cook for a further 2 mins. Remove from the pan and rest for 10 mins.

2 Mix together the horseradish and cream. Slice the steak very thinly. Put a little horseradish cream onto each Yorkshire, add a slice of steak and top with the radish and thyme.

Crimble Cramble

Turn page for more recipes

Prawn Cocktail Lettuce Cups





Prawn Cocktail Lettuce Cups

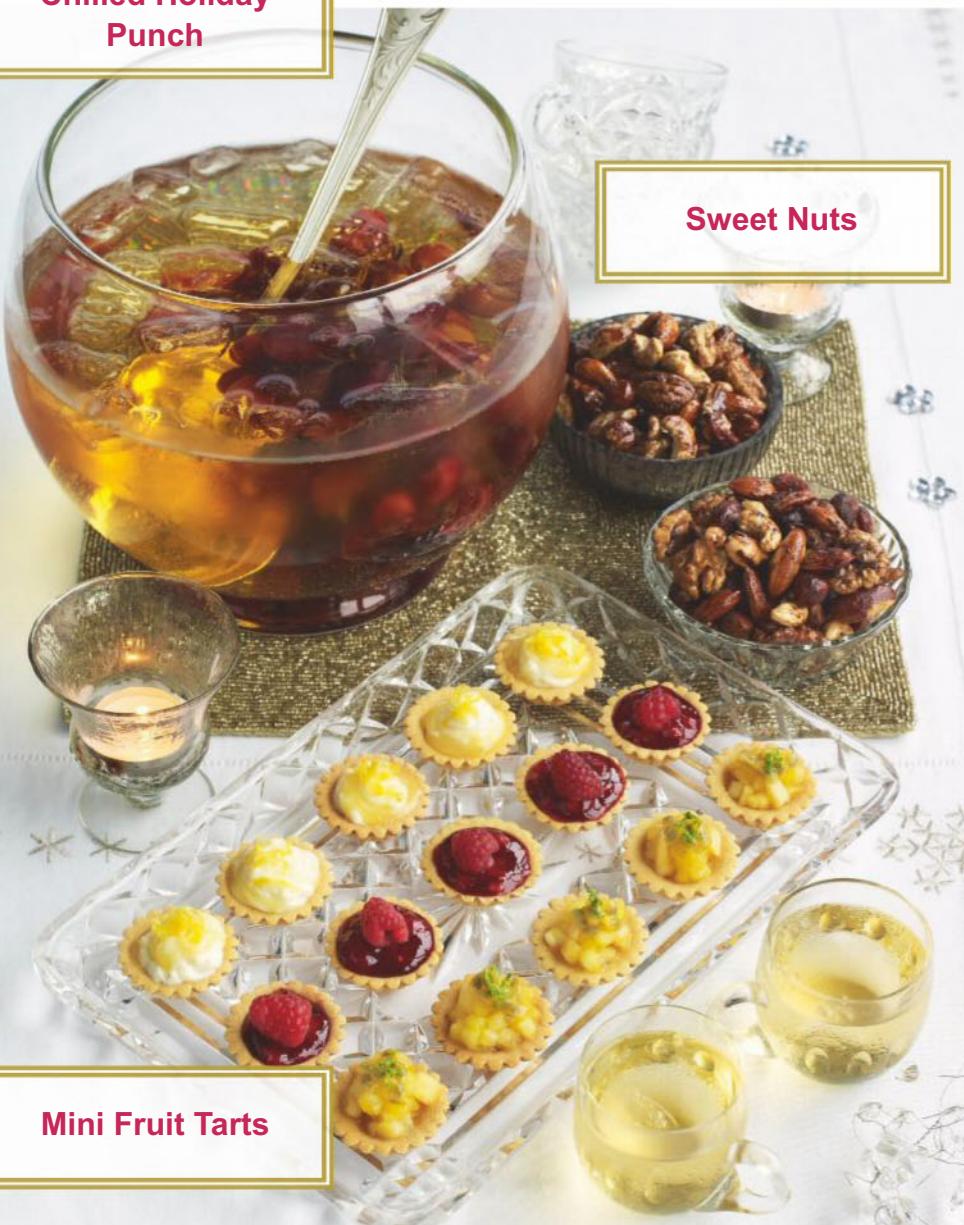
TAKES 30 MINS, PLUS MARINATING SERVES 20

Little gem lettuce is ideal, due to its natural cup shape.

**2 little gem lettuce, leaves separated
400g raw prawns
½ red chilli, finely chopped
1tbsp sunflower oil
6tbsp Greek yogurt
2tbsp sun-dried tomato paste
1 large avocado, diced and tossed with the juice of 1 lime
Pinch of cayenne pepper**

- 1** Soak the lettuce in cold water for 15 mins, then shake or spin dry. Mix the prawns with the chilli and oil, and marinate for at least 30 mins.
- 2** Cook in a large frying pan for 3 mins, turning, until just cooked through.
- 3** Mix the yogurt with the sun-dried tomato paste. Spoon a little into each lettuce cup, top with some avocado and two prawns and sprinkle with cayenne pepper.

Chilled Holiday Punch



Crimble Crumble

Cut 1 clementine into 8, then divide between 2 tall glasses with 2 sprigs mint, leaves only, 2 heaped tsp cranberry jelly, a handful of frozen cranberries, defrosted, and 6tbsp gin. Mix, then add a large handful of crushed ice to each and mix again. Add 150ml cranberry juice, then a splash of soda water, chilled, to each and serve.

Chilled Holiday Punch

Heat the zest of 1 lemon, 2 x 10cm cinnamon sticks and 100g caster sugar in 750ml Schloer White Grape until the sugar dissolves. Cool and chill. Put a bunch of grapes in the bottom of a large bowl, strain the white grape mixture, add 750ml Sauvignon Blanc, 100ml brandy, a little ice and stir.

Sweet Nuts

Heat 200g mixed nuts in a pan over a medium heat for 3-4 mins, shaking until toasted. Add 1½tbsp honey, a good pinch of flaked sea salt, ½tsp ground mixed spice, ½tsp cinnamon, shake well to coat and cook for 30 secs until sticky and glazed. Scatter onto a plate lined with non-stick paper and leave to cool. Break up any that stick together.

Mini Fruit Tarts

TAKES 20 MINS MAKES 36

2 packs 18 mini pastry cases (we used Marks & Spencer)

For the lemon tarts

100g mascarpone or soft cheese
5tbsp lemon curd

Zest 1 lemon

For the raspberry tarts

4tbsp seedless raspberry jam

1tbsp framboise or Cointreau

100g raspberries, plus extra to decorate

For the tropical rum tarts

175g pineapple chunks, cut into small dice
2tbsp caster sugar

2tbsp rum

2 passionfruit

Zest 1 lime

1 For the lemon tarts, mix the mascarpone to soften slightly, add the lemon curd and mix a little to combine. Spoon or pipe into the cases and top with lemon zest.

2 For the raspberry tarts, mix the jam and liqueur until smooth. Add the berries and crush lightly. Spoon into the cases, then top with a fresh berry.

3 For the tropical rum tarts, heat the pineapple and sugar in a frying pan, cook for 5-6 mins until reduced by half and sticky. Remove from the heat, add the rum and leave to cool. Spoon into the cases and top with a little passionfruit pulp and some lime zest.

Red & Green Crostini

TAKES 15 MINS SERVES 40

These toppings work great as dips on their own, too.

150g bag Crostini & Mollica crostini, or slim sandwich baguettes, sliced ½cm thick and toasted

For the red pepper romesco topping

1 red pepper, deseeded and roughly chopped

1tsp paprika

25g flaked almonds

1 garlic clove, crushed

1tbsp extra virgin olive oil

10 cherry tomatoes, halved, seeds squeezed out and finely chopped

125g mini mozzarella balls, torn

55g Belazu Balsamic pearls (optional)

For the green broad bean topping

125g broad beans, defrosted

½tsp fennel seeds, ground

3tbsp half-fat crème fraîche

20g Parmesan or Pecorino, finely grated

1 For the romesco topping, put all the ingredients, except the tomatoes, mozzarella and balsamic pearls, in a small food processor and whizz until smooth. Add the tomatoes, season and squeeze any excess moisture through a sieve. Chill until ready to serve.

2 For the broad bean topping, put all the ingredients, except the cheese, into a food processor and pulse until you have a coarse

Red & Green Crostini



Irish Coffee Martini



Smoked Salmon Club Sarnies

paste. Chill until ready to use.

3 Spread a teaspoonful of either topping on the crostini. Top the red with mozzarella and balsamic pearls, if using, and the green with a shaving of Parmesan or Pecorino, then serve within 30 mins.

Smoked Salmon Club Sarnies

TAKES 20 MINS SERVES 24

Cornichons add a little extra bite – and finesse – to these.

9 slices white bread
75g light soft cheese
70g hot smoked salmon
Zest 1 lemon and 1tbsp juice
1tsp peppercorns, finely crushed
125g cucumber, thinly sliced
50g softened butter
½ round lettuce, shredded
150g smoked salmon slices
12 cornichons, sliced
Rocket leaves, to garnish

1 Lightly toast the bread on one side; allow to cool. Mix the cheese with the hot smoked salmon, lemon zest and juice and peppercorns. Spread onto 3 slices of bread (untoasted side), then top with cucumber. Spread the other 6 untoasted sides with the butter. Put 3 onto the cucumber, buttered-side down. Top with the lettuce, smoked salmon, then the final slices of buttered bread.

2 Trim off the crusts and cut each into 8 triangles. Put a few cornichon slices on skewers and push into the sarnies. Garnish with rocket.

Curried Chicken Croustades

TAKES 15 MINS SERVES 24

This twist on Coronation chicken couldn't be easier.

½ roast chicken, meat stripped and shredded
Zest and juice ½ orange
6 pitted dates, chopped
2tsp harissa paste

5tbsp Greek-style runny yogurt

24 mini croustades

Finely sliced red onion and coriander leaves, to garnish

1 Mix together the chicken, orange zest and juice, dates, harissa and yogurt. Chill.

2 Just before serving, spoon a little into each croustade and top with red onion and coriander.

★ Irish Coffee Martini

Brew 4tbsp ground coffee in a cafetiere with 175ml boiling water. After 5 mins, strain into a jug with 2tbsp caster sugar. Cool. When ready to serve, shake with 4tbsp whisky and lots of ice, then strain into 2 martini glasses. In a small bowl, whisk 6tbsp whipping cream lightly to add a little air, then carefully spoon on top. Sprinkle a pinch of ground coffee on top to serve.

A menu for a... dinner party

Each of these three courses looks so cheffy, but they really couldn't be easier – so send out the invites now!



To Start
Scallops with Pancetta
& Olive Toasts

For The Main
Duck Confit with
Red Wine Sauce





*Two classic savoury dishes followed by the perfect sweet.
You'll get a round of applause from your guests!*

Essentials



By putting another baking tray on top of the pancetta, your slices won't curl in the oven.

Scallops with Pancetta & Olive Toasts

TAKES 15 MINS SERVES 4

You can use frozen scallops in this dish, just give them time to defrost properly.

15g butter
12 scallops, dried on kitchen paper
Zest 1 lemon, plus a squeeze of juice
12 slices pancetta
70g pack lamb's lettuce
2tbsp extra virgin olive oil
1tsp wholegrain mustard
1tsp honey
8 slices baguette, toasted
2-3tsp green tapenade

1 Heat the oven to 200C, gas 6. Heat the butter in a large pan. Once foaming, put the scallops in the pan in a circle, adding them in a clockwise pattern, starting from the top of the pan. Cook for 1 min, then turn, starting with the first scallop you added. Cook for another minute, then add the lemon zest and juice. Set aside to rest.

2 Meanwhile, put the pancetta on a baking tray – with a second tray pressed over the top to stop them curling – and cook in the oven for 5 mins, or until crispy. Drain on kitchen paper.

3 Divide the lettuce between 4 plates. Mix the oil, mustard and honey with seasoning and drizzle over the salad. Top with 3 scallops each and broken shards of pancetta. Serve with the toasts spread with the tapenade.

Duck Confit

TAKES 1 HR 50 MINS, PLUS MARINATING AND CHILLING SERVES 4

The secret here is to do most of the prep the day before your dinner party, then simply pop the duck in the oven on the day itself.

4 large duck legs
100g rock salt
Few sprigs thyme
2 garlic cloves, roughly chopped
900g duck or goose fat

1 The day before you want to eat the dish, rub the duck legs with the salt, thyme and garlic, then put in a casserole or plastic container,

covered, and leave in the fridge for 6 hrs.

2 Rub the salt off the duck legs and pat them dry with kitchen paper. Put the duck or goose fat into a large casserole and simmer gently to melt. Add the duck legs, pushing into the fat so they're completely covered. Cook on the hob, over a very low heat (or in the oven at 140C, gas 1) for 1½ hrs.

3 Using a skewer, check the duck is tender, then allow to cool in the fat. Chill overnight.

4 Heat the oven to 220C, gas 7. Remove the duck legs from the fat, then put onto a rack set over a roasting tin (lined with foil) and cook for 20 mins. Serve with the sauce, plus some mash and green beans.

To make the sauce

Melt 25g butter in a small pan and gently cook 1 small onion, chopped, for 5 mins. Add 200ml red wine, 200ml chicken stock and 5tbsp cherry compôte. Reduce by half. Mix 2tbsp cornflour with a little water and whisk into the sauce. Boil for 5 mins to thicken. Season well and serve with the duck.



Rub the duck legs with salt, thyme and garlic and chill for 6 hrs.



Cover the legs in melted duck or goose fat, then cook for 1½ hrs.



The next day, take the legs out of the fat and then bake in the oven for 20 mins.

To Finish

Spiced Flourless Chocolate Cake

Spiced Flourless Chocolate Cake

TAKES 1 HR 30 MINS SERVES 12

The perfect indulgence to round off your meal – and great for gluten-free diners, too!

200g bar dark chocolate (70% cocoa solids)

250g unsalted butter

2 star anise, crushed to a powder to make ½tsp

300g light soft brown sugar

6 medium eggs, separated

Zest 1 large lime

Cocoa powder, for dusting

Crème fraîche, to serve

YOU WILL NEED

23cm loose-based tin, buttered and lined

1 Set the oven to 160C, gas 3. Break the chocolate into a heatproof bowl and add the butter, in chunks, and star anise.

2 Put the sugar and 4tbsp water in a small pan. Bring to the boil, stirring, until the sugar dissolves. Pour the syrup over the butter and chocolate, and stir until smooth. Stir in the egg yolks and lime zest.

3 Whisk the egg whites with a pinch of salt in an electric mixer to soft-peak stage. Add about a third of the egg-white foam to the chocolate mixture, folding it in with a big metal spoon, then gently fold in the rest of the egg white.

4 Pour into the tin on a baking sheet and bake for 50-60 mins. Check if the cake is cooked by inserting a skewer, which should come out almost clean.

5 Leave in the tin to cool, then take out and dust with cocoa powder. Slice and serve with crème fraîche.





*Sweet *treats**

Milli Taylor's mini treats are ideal for serving at your Christmas and New Year gatherings – so dainty and delicious!

Mini Pavlovas

TAKES 1 HR, PLUS DRYING MAKES 40-45

Although they only take 20 mins to bake, it's best to leave meringues to dry out in the oven for a few hours. For this reason, I tend to leave them as my last job of the day. They're a great thing to do ahead of time, as you can keep them in an airtight container for up to 2 weeks. The coulis is optional – they are still lovely without it. Sometimes I'll whisk a drop of rose water into the cream for a little extra flavour.

- 300ml double cream ● 300g mixed berries, sliced into small pieces

For the meringue:

- Red food colouring (optional)
- 2 egg whites ● Pinch of salt
- 120g caster sugar

For the raspberry coulis

- 150g raspberries ● Freshly squeezed juice $\frac{1}{2}$ lemon ● 1tbsp icing sugar

- 1 Heat the oven to 140C, gas 1.
- 2 If you wish to colour your meringues, paint 8 stripes of food colouring inside a piping bag from the tip, halfway up the bag. Set aside.
- 3 Use an electric hand-held whisk to slowly whisk the egg whites with a pinch of salt on medium speed in a clean bowl, until they become frothy.
- 4 Gradually add the sugar, a teaspoonful at a time, while increasing the speed of the whisk to high. Once all the sugar has been added and the meringue is shiny, holds its shape and is not grainy, fill the piping bag.
- 5 Make sure there are no air bubbles. Twist the piping bag and snip the end off, 2.5cm from the tip.
- 6 Pipe the meringue to a diameter of 2.5cm, leaving a 2.5cm space between them. They will expand slightly when baked.
- 7 Put the meringues in the oven and immediately turn the temperature down to 120C, gas $\frac{1}{2}$. It is important that you do not open the door to the oven until the meringues are baked. Bake for 20 mins, switch the oven off and leave the meringues inside to dry out overnight, or for at least 2 hrs.
- 8 To make the coulis, place the raspberries in a small saucepan and squeeze over the lemon juice. Heat them over a gentle heat, crushing them with a fork as they heat up, then stir in the icing sugar.
- 9 Let the mixture simmer for a minute or so, then remove the saucepan from the heat. Blend the mixture in a food processor or blender, then sieve it and let cool.
- 10 Whisk the cream until stiff. Top the meringues with the cream and berries up to 30 mins before serving. Drizzle with the coulis just before serving.



Piña Colada Jellies

TAKES 45 MINS, PLUS SETTING

MAKES 120 CUBES

I saw the idea for 'broken-glass jello' on justjennrecipes.com and couldn't wait to make a boozy version.

- 690ml pineapple juice (not from concentrate) ● 34 sheets gelatine, softened in cold water for 5-10 mins
- 345ml cherry juice ● 400g sweetened condensed milk ● 300ml Malibu or other coconut-flavoured white rum ● 80ml coconut cream ● 25x18cm and 12x9cm containers, lined with clingfilm wrap

- 1 Heat 120ml pineapple juice to a simmer in a saucepan. Take off the heat, then squeeze the water out of 11 sheets of gelatine, add to the juice and whisk. Add this to the remaining pineapple juice and whisk. Pour into the larger prepared container and

set in the refrigerator for at least 3 hrs.

2 Heat 60ml cherry juice to a simmer in a saucepan. Take off the heat, squeeze the water out of 6 sheets of gelatine, add to the juice and whisk. Add this to the remaining cherry juice and whisk. Pour into the smaller prepared container and set in the refrigerator for at least 3 hrs.

3 Once both jellies are set, heat 180ml water to a simmer in a saucepan. Take off the heat. Squeeze the water out of 17 sheets of gelatine, add to the water and whisk. Add this to the condensed milk, along with the Malibu, 150ml water and the coconut cream. Mix, then leave to cool, but not set.

4 Cut the pineapple and cherry jellies into 1.5cm cubes. Arrange the cubes in a container large enough to hold them all, then cover with the cooled coconut jelly to a depth of 2.5cm. Leave to set in the refrigerator overnight. The next day, cut into 2.5cm cubes to serve.

Salted Caramel Brownies

TAKES 1 HR MAKES 40-50

For me, brownies must be ever so slightly undercooked and fudgy. I take inspiration from Emma's blog 'Poires au Chocolat' and sprinkle the swirls of caramel with cocoa nibs for a bitter crunch.

● 150g unsalted butter, plus 2tbsp ● 200g dark (70%) chocolate, chopped ● 4 eggs, beaten ● 200g light brown sugar ● 100g caster sugar ● Pinch of salt ● 1tsp vanilla paste ● 80g plain flour, sifted ● 1tbsp cocoa nibs (optional)

For the salted caramel:

● 100g caster sugar ● 3tbsp golden syrup ● 4tbsp double cream ● 30g unsalted butter ● Pinch of fleur de sel or flaky sea salt

- 1 Heat the oven to 170C, gas 3.
- 2 For the salted caramel, put the sugar and syrup in a small saucepan over a medium heat. Swirl the pan, but do not stir. When the sugar is a copper colour, take off the heat and slowly whisk in the cream. Add the butter

and salt, and gently whisk. Set aside.

3 Melt the butter and chocolate in a heatproof bowl set over a saucepan of gently simmering water, taking care that the water is not in contact with the bowl. Transfer to a large bowl. Add the eggs, along with the sugars, salt and vanilla. Fold in the flour.

4 Pour into a 23x23cm brownie pan, lined with baking parchment, and smooth the top. Drizzle the caramel onto the surface and use a skewer to swirl it around. Sprinkle over the nibs, if using, and bake for about 20-25 mins. It should still have a slight wobble in the centre. Cut into squares.



READER OFFER

Party Perfect Bites will be available to readers for the special price of £11.99, including postage & packaging (RRP £15.99) by telephoning Macmillan Direct on 01256 302 699 and quoting the reference GLR L4L.



ANNIE HAAK
ANNIEHAAK.COM



Healthy Kitchen...

From 206 cals per serving...

At this time of year the last thing you want is a salad, so we've found some hearty winter warmers that are healthy, too!



1

Fish Pie

TAKES 1 HR 20 MINS SERVES 6

1 Pour 600ml milk into a large saucepan or sauté pan. Add 500-750g fish pie mix (or a mixture of smoked haddock, salmon and white fish), and 200g large raw tiger prawns, defrosted if frozen, and bring to the boil. Cover the pan, take it off the heat and leave for about 5 mins for the fish to cook. Drain the fish, reserving the milk. Put the fish in a large pie dish. Peel and quarter 4 medium hardboiled eggs and nestle them in the fish.

2 Melt 60g butter in the pan, add 60g plain flour and cook it over a medium heat for 1-2 mins to cook the flour. Gradually beat in the warm milk to make a smooth sauce. Stir in 3tbsp freshly chopped dill (or parsley) and season to taste. Pour the sauce over the fish.

3 Boil 1kg potatoes, peeled, then mash. Put spoonfuls of mash on top of the pie filling, spread it over and rough it up with a fork.

4 To bake the pie, heat the oven to 200C, gas 6. Put the dish on a baking sheet, in the centre of the oven and bake for 35-45 mins, or until the filling is bubbling hot. Serve hot, with peas.

2 Potato Dauphinoise

TAKES 45 MINS SERVES 4-6

1 Heat the oven to 200C, gas 6. Peel **500g potatoes** and **500g sweet potatoes**, then place them whole in a large pan of cold, salted water and bring to the boil. Cover and simmer for 8 mins or until just tender. Drain in a colander and rinse the potatoes in cold water to cool.

2 Cut the potatoes into slices the thickness of a £1 coin. In the pan, mix **2tsp cornflour** to a smooth paste with a little cold water, then add 90ml water, **250g tub The Lake District Dairy Co. Quark**, 1 garlic clove, crushed, freshly grated nutmeg and plenty of seasoning. Add the potatoes and stir to coat in the mixture.

3 Tip the mixture into the large ovenproof dish. Use a spoon and fork to arrange the potato mixture, leveling it. Sprinkle over **50g mature Cheddar**, grated. Place the dish on a baking tray, then bake in the centre of the oven for 25-30 mins, or until golden brown on top.

206
cals per serving



3

Add a spicy touch to the midweek with this low-cal stunner



470
cals per serving

3 Enchilada Bake

TAKES 1 HR 20 MINS SERVES 4

1 Mist a pan with calorie-controlled cooking spray and add **1 onion**, finely chopped. Fry, stirring, for 5 mins, then add **1 garlic clove**, crushed, **1 red chilli**, deseeded and chopped, and **1tsp each ground cumin and coriander**, then fry for 1 min. Stir in **250g extra lean minced beef** and fry, stirring, for 2-3 mins.

2 Add **1 red, 1 yellow and 1 green pepper**, deseeded and chopped, and cook for 5 mins. Add **400g can chopped tomatoes** and **½ can water**, then cover and simmer for 20 mins, stirring occasionally. Season with salt and freshly ground black pepper to taste.

3 Heat oven to 180C, gas 4. Mist an ovenproof dish with cooking spray and place **1 Weight Watchers Wrap** in

the base of it. Spoon one third of the mince over the top of the wrap. Cover with another wrap, another third of the mince, then repeat once more, finishing with a layer of sauce. Sprinkle over **75g Weight Watchers Reduced Fat Grated Mature Cheese**. Bake for around 30 mins until the cheese is melted and the sauce is bubbling, and serve.

4 Sausages



750g sweet potatoes
+



8 pork sausages
—



Sausages & Mash

For this recipe visit
www.goodtoknow.co.uk/recipes/540321

5

Bread & Butterless Pudding

TAKES 1 HR 10 MINS SERVES 6

- 1** Heat 150g golden raisins or sultanas gently with the **zest and juice of 1 orange** for 5 mins until plump. Grease a 1.5-litre ovenproof dish with **1tbsp low-fat spread**. Spread **7 slices 50:50 or Best Of Both bread** with a little **no-added sugar marmalade** or apricot conserve and cut into triangles. Layer into the dish, scattering each layer with a few raisins as you go.
- 2** Whisk together **3 medium eggs**, **600ml semi-skimmed milk**, **4tbsp granulated sweetener** and **½tsp ground cinnamon** or mixed spice until smooth, then pour over the bread. Press the bread down into the egg mixture to soak up as much as possible. Leave for around 1 hr.
- 3** Heat the oven to 180C, gas 4. Sprinkle the pudding with **1tbsp demerara sugar** and bake for 30-40 mins, until just set, but still wobbly. If the fruit starts to brown too quickly, cover loosely with a sheet of foil.



300
cals per serving

282
cals per serving

6 Sticky Date & Pecan Sponge

TAKES 1 HR 5 MINS SERVES 9

- 1** Heat **200g pitted dates**, chopped, with **125ml water**. Simmer gently until soft (about 5 mins). Cool.
- 2** Heat the oven to 180C, gas 4. Grease and line a 20cm square cake tin with baking paper. Put the dates in a food processor with **1tsp bicarbonate of soda**, **75g low-fat spread**, **80g dark muscovado sugar**, **4 medium eggs** and **180g self-raising flour**, and whizz until smooth. Spoon into the tin, smooth the surface and bake for 30 mins until springy to the touch.
- 3** For the sauce, melt together **25g low-fat spread** and **50g dark muscovado sugar** until the sugar has dissolved – increase the heat and bubble for a few mins. Add **35g pecan pieces** and cook for 1 min. Mix **1tsp cornflour** with a splash of light evaporated milk until smooth, then mix with **250ml light evaporated milk** and add to the pan. Heat gently for 2-3 mins.
- 4** Cut the cake into 9 squares and serve with a little sauce.



7



Watch their faces light up
when you serve this all-
time favourite

263
cals per serving

Rhubarb & Ginger Crumble

TAKES 1 HR SERVES 6

1 Heat the oven to 190C, gas 5. Put 600g rhubarb, cut into 5cm lengths, in a 1.5-litre baking dish with the juice of 1 orange. Bake for 20 mins until just soft. Remove from the oven and mix with 125g no-added-sugar strawberry conserve.

2 Put 50g crystallised ginger and 125g plain flour into a food processor and whizz until finely chopped; add 100g jumbo porridge oats, 50g demerara sugar and 75g low-fat spread, and whizz again until crumb-like.

3 Scoop out handfuls of the topping and lightly squeeze to form clumps, then scatter over the fruit. Bake for 30 mins until golden.



346
cals per serving

8 Baked Chocolate Surprise

TAKES 1 HR SERVES 6

1 Heat oven to 180C, gas 4. Rub a 1.5-litre ovenproof dish with 1tsp sunflower oil. To make the sauce, put 150g light muscovado sugar and 20g cocoa, sifted, in a pan with 250ml water, bring to the boil and simmer for 3 mins. Set aside.

2 Put 410g can prunes in natural juices, drained and pitted, in a food processor and whizz to a smooth purée. Add 20g cocoa, sifted, 6tbsp granulated sweetener, 2 medium eggs, 1tsp vanilla paste, 160g self-raising flour, 1/2tsp baking powder and 75ml semi-skimmed milk, and mix well until combined. Spoon into the dish. Pour the sauce over the cake batter – don't worry, magic happens while it's baking in the oven and the sauce will slowly sink to the bottom!

3 Bake for 25-30 mins until the cake feels slightly springy to the touch. Remove from the oven and leave for 10 mins for the sauce to thicken, then serve.

9



Tomato & Mozzarella Risotto

TAKES 40 MINS SERVES 4

- 1** Heat the oven to 200C, gas 6. Place 400g **cherry tomatoes** on a baking tray and mist with **calorie-controlled cooking spray**. Roast for 15 mins.
- 2** In a pan, bring 850ml **vegetable stock** and 350g jar **Weight Watchers Mozzarella and Rocket Pasta Sauce** to a simmer and keep warm.
- 3** Coat a pan with more cooking spray and add 1 **onion**, finely chopped. Fry, stirring, for 5 mins, then stir in 275g **dried Arborio rice**. Add a ladleful of stock and simmer, stirring, until almost all of the stock has been absorbed. Repeat until you have one ladleful of stock left.
- 4** Add the last ladle of stock and stir in the tomatoes and 60g **low-fat mozzarella**, drained and chopped. Cook, stirring, until the stock has been absorbed. Season, divide between 4 plates and top with another 60g **low-fat mozzarella**, drained and chopped, and 70g **rocket**, to serve.

Weight Watchers Foods

10 Vegetable Macaroni Cheese

TAKES 20 MINS SERVES 4

440
cals per serving

- 1** Add 250g **macaroni** to a large pan of boiling salted water. Bring back to the boil for 5 mins, then add 1 **large leek**, trimmed and cut into chunks, and 300g **mixed broccoli and cauliflower florets**, and cook for another 5-8 mins, until the pasta and broccoli are almost tender. Drain, keeping about 150ml of the cooking water.
- 2** Meanwhile, put 350ml **semi-skimmed milk** in a large jug, whisk 30g **plain flour**, and microwave for a few mins, whisking occasionally to make a thick sauce. Whisk in some of the cooking water to slacken the sauce, if needed. Stir in 1tsp **English mustard** and 40g **extra-mature Cheddar**, grated, and season.
- 3** Preheat the grill. Warm a flameproof dish under it for a few mins. Mix the pasta and vegetables into the sauce. Spoon the mixture into the hot dish and sprinkle with another 80g **extra-mature Cheddar**, grated. Arrange 8 **cherry tomatoes**, halved, on top and sprinkle with 1tbsp **Parmesan**, freshly grated. Brown the macaroni cheese under the grill.

Over to you!

SWEET OR SAVOURY – WHICH DO YOU PREFER?



Depends on the time of day... but I'm quite partial to something sweet.
Lynette Barton

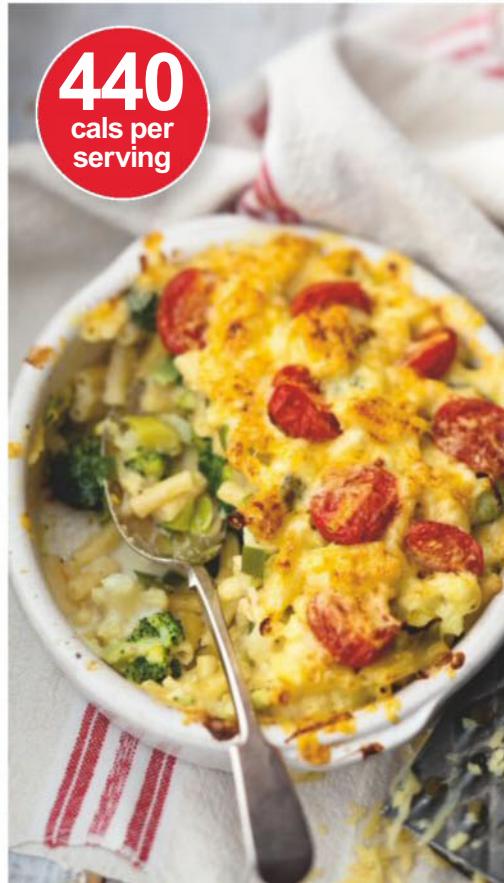


Savoury for me.
Carol Nash



Sweet AND savoury!
Kristen Sheets

Woman's Weekly



11



436
cals per serving

Hearty Beef & Beetroot Stew

TAKES 2 HRS 45 MINS SERVES 4

1 Tip 400g diced braising steak into a large bowl, then crumble over 1 Oxo Beef Stock cube. Add 1tbsp plain flour and toss together well.

2 Heat 1tbsp olive oil in a large saucepan and cook the meat over a high heat until

nicely browned. Remove with a slotted spoon and set aside. Add 2 onions, sliced, to the hot pan and cook for 5 mins until softened and golden.

3 Return the meat and any resting juices to the pan. Add 2 carrots, thickly sliced, 1 cinnamon stick and 500ml water, then crumble in 2 Oxo Beef

Stock cubes. Bring to the boil, cover and simmer gently for 2-2½ hrs, until the meat is tender.

4 Stir in 180g pack Waitrose Sweetfire Beetroot Wedges, cubed, and cook for 5 mins or so until heated through. Serve with mashed potatoes, if liked.

12 Custard



300ml skinned milk

+



2 medium egg yolks

=



Low fat custard

For this recipe visit
www.goodtoknow.co.uk/recipes/448009/low-fat-custard

CLEVER COMFORT-FOOD SWAPS

Think about flavour, not fat
'Low-fat' doesn't always necessarily mean 'best for you'. For example, in our vegetable macaroni cheese recipe, we've opted for a smaller amount of very strong full-fat cheese, rather than a large quantity of milder low-fat Cheddar. This trick means you get the same depth of flavour, but end up using less overall.

Use lighter dairy
In recipes as diverse as curry

to mashed potato, you can almost always find a substitute for rich ingredients like butter and cream. Try using options like crème fraîche or thick, rich Greek yogurt, which are just as tasty, but much better for you – simply stir them through your dish for the same creamy effect.

Omit the meat

Meat substitutes like Quorn tend to have fewer calories and less fat than their original counterparts. Making your

Bolognese with veggie mince, or sausage and mash with veggie sausages allows you to cut the cals and still enjoy your favourite dishes – and we'd be surprised if the kids can tell.

Cut your carbs

Give yourself half the portion of carbs, like rice, pasta or potatoes, you would normally eat, and fill the extra space with fibre-rich vegetables like broccoli, carrots or squash. They'll be just as

filling, meaning you won't feel disappointed with a smaller plateful – and you still get to indulge a little.

Takeaway your takeaway
Takeaways are a fave, but they're notoriously naughty for our diets! Cooking from scratch is always the healthier option – it takes a little extra work, but the results are well worth it. You can find loads of lovely lighter recipes and ideas at www.goodtoknow.co.uk.

6 of the best... *Roulades*

We can all find a little room for a light fluffy roulade – even when we've overdone it with the main course – and these ones are truly scrumptious!



Blackberry Roulade

TAKES 1 HR 10 MINS, PLUS COOLING
SERVES 10-12

4 large egg whites
250g golden caster sugar
1tsp cornflour
1tsp white wine vinegar
½tsp ground cinnamon
½tsp vanilla extract

For the filling
300ml double cream
75g crème fraîche
2tbsp icing sugar, plus extra
to dust
4tbsp cassis
300g blackberries

1 Heat the oven to 170C, gas 3. To make the roulade, whisk the egg whites with an electric whisk until stiff, then gradually beat in the sugar, 1tbsp at a time, until the mixture is smooth and glossy. Mix the cornflour, vinegar, cinnamon and vanilla extract in a separate bowl until combined, then lightly whisk into the egg mixture. Spoon the mixture into a tin lined with baking paper and smooth the top.

2 Bake for 25 mins, until the top is slightly golden and crisp. Meanwhile, lay a large piece of greaseproof paper flat on the worktop and sprinkle lightly with icing sugar. When the meringue is cool enough to handle, turn it out onto the dusted paper. Peel off the baking paper and leave to cool.

3 To make the filling, whip the double cream until soft peaks form. Now beat in the crème fraîche and icing sugar. In a separate bowl, mix the cassis with the blackberries. Once the meringue has cooled completely, spread with the cream mixture, then scatter the berries over evenly. Roll up the roulade from one of the shorter sides to the other, using the greaseproof paper to help you. Leave in the fridge for at least 3 hrs. When ready to serve, dust with icing sugar.

TIP

If the roulade cracks a little as it's rolled, don't worry - it just shows it's genuinely homemade!



No one will be able to resist this classy dark chocolate version

Chocolate Salted Caramel Swiss Roll

TAKES 1 HR 20 MINS, PLUS COOLING SERVES 10

3 large eggs
125g caster sugar
60g plain flour
30g cocoa powder
For the caramel filling
90g butter, softened
275g icing sugar
60g caster sugar
½ rounded tsp sea salt flakes
For the ganache icing
100g dark chocolate
100ml whipping or double cream
2tbsp apricot jam

1 Heat the oven to 200C, gas 6. Using an electric mixer, whisk the eggs and sugar until thick and creamy (and the whisk leaves a trail on the surface when you

take it out). Sift in the flour and cocoa, add 1tbsp hot water and fold in with a large metal spoon. Spoon the mixture into a swiss roll tin (34x24cm), lined with baking paper, smoothing gently into the corners. Bake for 10-12 mins. Turn out onto a clean piece of baking paper sprinkled with a little sugar. Peel off the lining paper and trim the edges of the sponge. Roll sponge up from a short end, with the paper inside, and leave to cool.

2 To make the caramel filling, beat the butter, icing sugar and 1-2tbsp warm water to a butter icing. Heat a heavy-based pan and slowly pour in the sugar. Gently jiggle the pan as the sugar starts to

liquefy. When it's dissolved to a caramel, add the salt and pour it into the butter icing, mixing in well. Don't worry about small crunchy bits of caramel.

3 To make the ganache icing, break the chocolate into a bowl over a pan of barely simmering water. Add the cream and leave for about 10 mins. Stir until smooth and leave for 5-10 mins to cool and thicken.

4 Meanwhile, unroll the Swiss roll and spread the caramel mixture over. Roll it up. Warm the apricot jam and brush it over the cake, then swirl the ganache over with a palette knife. Keep the sponge cool before serving.



Pecan & Maple Meringue Roulade

TAKES 1 HR SERVES 10

4 large free-range egg whites

175g caster sugar

1½ tsp cornflour

1 tsp white wine vinegar

75g pecan nuts, roughly chopped

1 tsp cinnamon

4 tbsp icing sugar

For the filling

200ml double cream

2 tbsp Frangelico (hazelnut liqueur)

For the salted maple sauce

75g unsalted butter

100ml maple syrup

50g light muscovado sugar

4 tbsp double cream

½-1 tsp sea salt flakes, ground in a pestle and mortar

1 Heat the oven to 180C, gas 4. Using an electric hand whisk, beat the egg whites in a large bowl until stiff. Add the sugar 1tbsp at a time, whisking well after each addition until stiff and glossy.

2 Add the cornflour and white wine vinegar, then spoon into a 20x30cm tin and smooth the surface with a palette knife.

3 Mix the pecans with the cinnamon and scatter 50g over the roulade. Bake for 15 mins until puffed, golden and firm to the

touch. Gently loosen the edges of the paper from the meringue and leave to cool in the tin on a wire rack for 10 mins. Lift out of the tin, holding the edges of the paper, place back on the cooling rack and leave to cool completely.

4 Spread out a piece of greaseproof paper flat on the worktop and dust it lightly with 2tbsp icing sugar. When the tin is cool enough to handle, turn the roulade out onto the paper and peel off the baking paper.

5 To make the filling, lightly whip the double cream with the remaining icing sugar and Frangelico to soft peaks. Spread

over the cooled roulade and scatter with the remaining pecans. Roll the roulade, using the paper, from one short end to the other. Chill in its paper, seam-side down, to hold its shape.

6 To make the sauce, put the butter, maple syrup and muscovado sugar in a medium pan and heat gently, stirring until the sugar has melted. Simmer gently for 5 mins. Pour in the cream. Bubble for 1 min, then stir in the salt according to taste. The sauce will thicken as it cools. Place the roulade on a serving platter, drizzle over the maple sauce and serve extra on the side.

Banoffee Swiss Roll

TAKES 50 MINS, PLUS COOLING

SERVES 8

**125g caster sugar, plus
4tbsp to dust**
3 large eggs
125g plain flour, sifted
½ x 397g tin Carnation caramel
150ml double cream
2 bananas, mashed
Icing sugar, to dust
10g dark chocolate, grated

- 1** Heat the oven to 180C, gas 4. Grease and line a 30x20cm Swiss roll tin with greaseproof paper.
- 2** Using an electric whisk, beat the sugar and eggs together in a large bowl for 10 mins. They should be pale, thick, nearly triple in volume and leave a trail when the whisk is lifted.
- 3** Gently fold in the flour, then pour the mixture into the prepared tin. Transfer to the oven and bake for 10 mins until golden and risen.
- 4** Lay a piece of greaseproof paper, larger than the Swiss roll, on the work surface. Dust the greaseproof paper with the remaining caster sugar, then carefully turn out the warm sponge onto the sugar-dusted paper.
- 5** Peel away the greaseproof paper on the base of the sponge, then trim off the edges of the sponge. Score a line along one of the shorter ends of the cake, approximately 2.5cm away from the edge.
- 6** Start rolling, using this incision to help the roll begin, and the greaseproof paper to help you turn it tightly. Once rolled, leave to cool completely.
- 7** Unroll the sponge again and spread with three-quarters of the caramel, leaving a 1cm border of clean sponge all around. Whip the cream to soft peaks, then fold through the mashed banana. Using a palette knife, spread the banana cream over the caramel.
- 8** Carefully re-roll, beginning again at the end with the incision. Roll all the way to the end and stop once the seal is at the base. Drizzle with the remaining caramel sauce, dust with icing sugar and scatter over the grated dark chocolate.



A good choice when you are entertaining as it can all be prepared ahead

Dotty Swiss Roll

TAKES 40 MINS SERVES 8

4 medium eggs, separated
165g caster sugar
1tsp almond extract
125g plain flour
1tsp baking powder
Dr.Oetker Bright Red Gel Food Colour
Dr.Oetker Ultra Violet Gel Food Colour
For the decoration
100g lightly salted butter, softened
175g icing sugar
1tsp vanilla extract
Dr.Oetker Hot Pink Gel Food Colour

1 Heat the oven to 190C, gas 5. Line the base of a 25x38cm Swiss roll tin with baking paper. Lay another sheet on top, this time wide enough to cover the sides as well as the base – snip the paper at the corners of the tin so that it fits snugly. Finally lay another sheet of parchment on top, just to cover the bottom part of the tin.

2 In a large grease-free bowl, whisk the egg whites until very stiff, then gradually whisk in 65g caster sugar.
3 In another bowl, whisk the egg yolks with the remaining caster sugar until thick, pale and creamy. Mix in the almond extract.
4 Sift the flour and baking powder on top, then pile the egg white mixture on top. Carefully fold all the ingredients together until everything is well combined.
5 Take out 2 dessertspoonfuls of the mixture and place in 2 separate bowls. Colour each with different Gel Food Colours to achieve vibrant shades and spoon each into a separate, small, uncut piping bag.

6 Snip off the ends of the piping bags and pipe alternate coloured dots onto the Swiss roll tin, spacing them out evenly. Bake for 2 mins to set the sponge dots.
7 Remove from the oven and pile the remaining sponge mixture on top. Smooth the surface and bake for about 10 mins until pale golden and just set.
8 While the cake is in the oven, lay a clean tea towel on the work surface and lay a sheet of baking paper on top. As soon as the sponge is baked, turn it out onto the baking paper and peel off the tin lining papers. Carefully flip the sponge over so that the dots are on the underside. Lay another sheet of baking paper over the sponge and, starting at the narrow

end, roll up the sponge loosely with the paper inside. Wrap the sponge inside the tea-towel and leave to cool on a wire rack.
9 Meanwhile, prepare the butter icing filling. Put the butter in a bowl and beat until soft and smooth. Gradually sift and beat in the icing sugar until creamy and soft, and stir in the vanilla extract. Mix in a few drops of Hot Pink Gel Food Colour to make a pretty pastel shade.
10 When the cake is cool, carefully unroll and discard the paper. Spread the whole of the exposed side of the sponge evenly with the pink butter icing and then carefully roll up again. Place on a board, seam-side down, and slice off the crusty ends. Your cake is now ready to serve and enjoy!

This roulade takes a little more care to make, but would go down a treat at a children's party



Seville Orange Roll

TAKES 40 MINS SERVES 8-10

If you can't get hold of seasonal Seville oranges, ordinary oranges will be fine.

For the sponge:

3 medium eggs
100g caster sugar, plus 1tbsp for dusting
75g self-raising flour
Zest 1 orange
For the filling:
100g softened butter
250g icing sugar, plus 2tbsp

to dust

Zest 2 oranges, plus 1tbsp juice
2tbsp Cointreau or orange juice
125g orange curd or marmalade

- 1 Heat the oven to 180C, gas 4. Neatly line a 20x30cm Swiss roll tin with non-stick baking paper.
- 2 In a large bowl, whisk together the eggs and sugar until pale and creamy (about 4 mins). Sift over

the flour, add the orange zest, then gently fold in with a metal spoon. Pour into the prepared tin and smooth.

- 3 Bake for 15 mins, until pale golden and just slightly springy to the touch. Do not overcook. Cool in the tin for a few mins, then turn out onto a sheet of baking paper dusted with 1tbsp caster sugar and cool completely. Do not peel off the baking paper.
- 4 For the filling, whisk together the butter and icing sugar until

pale. Add the zest of 1 orange and the juice and keep whisking until very light, about 3 mins.

- 5 Remove the baking paper from the roulade and drizzle with the Cointreau. Spread the cake with the filling, leaving a 3cm margin along one short edge. Spread over the orange curd or marmalade, then roll up from the short end to the naked short end and put on a serving plate. Dust with icing sugar and sprinkle with remaining zest.





Food Trends Predictions for 2015

In 2014, we've seen the rise of hybrids, from cronuts to duffins, gourmet marshmallows and a national obsession with American blow-out food. But what's in store for the new year? Senior Recipes Assistant Jessica Dady shares the foods set for success



Pretty in pastry

After this year's *The Great British Bake Off*, we've had one thing on our minds – pastry! Whether it's the all-butter kind that melts in your mouth or the shortcrust holding a pie together, we think it's going to be huge next year. For ideas to get you started, visit www.goodtoknow.co.uk/recipes/pastry



Make way for the miniatures

Bite-sized bakes have been around for a while now, but are about to hit the big time. Miniature Victoria sponges, scones, loaf cakes... good things come in small packages! We love these mini banana and walnut loaves – get the recipe at www.goodtoknow.co.uk/recipes/536034/mini-banana-and-walnut-loaves

Get ready chocoholics

With more and more chocolate moulds and DIY kits hitting the shelves, we've got a feeling that we'll all be making our own chocs and sweets in 2015 – and we can't wait! Truffle anyone? Try some for yourself at www.goodtoknow.co.uk/recipes/pictures/34289/homemade-chocolates-and-sweets



Keep it quinoa

Quinoa (pronounced keen-wa) is fast becoming a popular product in supermarkets. Full of protein, this grain is a healthy alternative to rice or pasta. You never know, it might become a regular in your cupboards, too! Not sure where to start? Head to www.goodtoknow.co.uk/recipes/pictures/34864/quinoa-recipes

On our website...

Every minute of every day, there's something new happening on our website www.goodtoknow.co.uk. Anna Sbuttoni rounds up the latest from the recipes channel

This month we love...

Cocktails



Make your own cocktails to see in 2015 with a real party atmosphere. Create a Golden Rum Punch to share, make Frozen Margaritas all round, or go for a sophisticated Coffee Crème as an after-dinner cocktail to remember. Co-ordinate spirits and mixers to give your guests a choice on the night. Find these and more at www.goodtoknow.co.uk/recipes/cocktails

HOT TREND Potluck Party

Throw a New Year's Eve party without the pressure by asking guests to bring a party dish each, so that everyone can share. Make sure there's a mix of savoury and sweet on the buffet table, so guests can help themselves to a New Year's feast. Go for nibbles and food like Sticky Chicken Wings or Moroccan Chickpea Cakes, then make a sharing dessert like these easy Madeira Cake Pops sprinkled with hundreds and thousands, or Chocolate & Coconut Party Bites. You can even do the same with the drinks and create a BYO cocktail cabinet. For more New Year's Eve party ideas for everything from cocktails to canapes, go to www.goodtoknow.co.uk/recipes/new-year



Laid-back brunch

After the party the night before comes the lazy brunch, which will bring you back to life. Our cheap and easy brunch recipes work for everyone, from James Martin's Bacon Waffles Drizzled with Maple Syrup to Easy Kedgeree Cakes, served with eggs and baked beans. Of course, they're also perfect for any weekend and are the best way to get all the family together to enjoy a big breakfast. Find more brunch ideas at www.goodtoknow.co.uk/recipes/pictures/35198/brunch-ideas



This month's Top 5

Here are the top recipes on our website that visitors have been saving into their bespoke recipe books this month...



Twisty Sausage Rolls



Quick Thai Green Dip



Praline Torte



Carrot Cake with Cream Cheese Frosting



Fiona Cairns' Chocolate Party Cake



PARTY DIPS

The best way to feed a crowd at a drinks party is with DIY dips, like Pea & Wasabi Dip, Chunky Guacamole or Spicy Peanut Dip. Provide tortilla chips and mixed veg sticks for dipping. Find more recipes at www.goodtoknow.co.uk/recipes/dip

If you make *only one thing* this month...



Modern Mississippi Mud Pie

READY IN 50 MINS, PLUS CHILLING SERVES 12

Perfect for feeding a crowd at a party or a big family dinner, this indulgent pud will leave you with clean plates all round.

250g Bourbon biscuits, whizzed into crumbs
100g unsalted butter, melted
120g dark chocolate (70% cocoa), plus extra to grate

120g unsalted butter, diced
120g light muscovado sugar
4 large eggs
140ml double cream

For the topping:
300ml whipping cream
2tbsp icing sugar
Few drops of vanilla bean paste

1 Stir the biscuit crumbs into the melted butter until well combined. Press into the base of a greased 23cm spring-clip tin and chill.

2 Heat oven to 180C, gas 4. Melt the chocolate and diced butter together in a bowl over a pan of barely simmering water, making sure the bowl doesn't touch the water, then leave to cool slightly.

3 Beat the sugar and eggs until pale and doubled in volume. Whisk in the cream, then fold in the melted chocolate. Pour over the biscuit base and bake for 30-35 mins until firm. Leave to cool in tin.
4 Whisk the topping ingredients together until soft peaks form. Dollop onto the pie and grate over some chocolate.

Quick Recipe Finder



These recipes can be found on p23, p70 and p10

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HOW LONG?
30 MINS OR LESS
31 MINS TO 1 HR
MORE THAN 1 HR

